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SEAFOOD CROSTINI
FOR A CROWD



HOST A
CRAB BOIL
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CRAZY-GOOD
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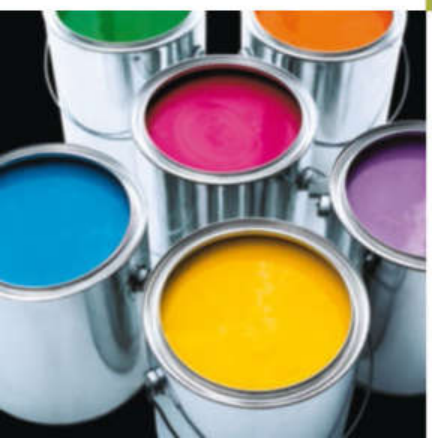


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PHOTOGRAPH BY **IAIN BAGWELL**

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PHOTOGRAPH BY **JENNIFER CAUSEY**

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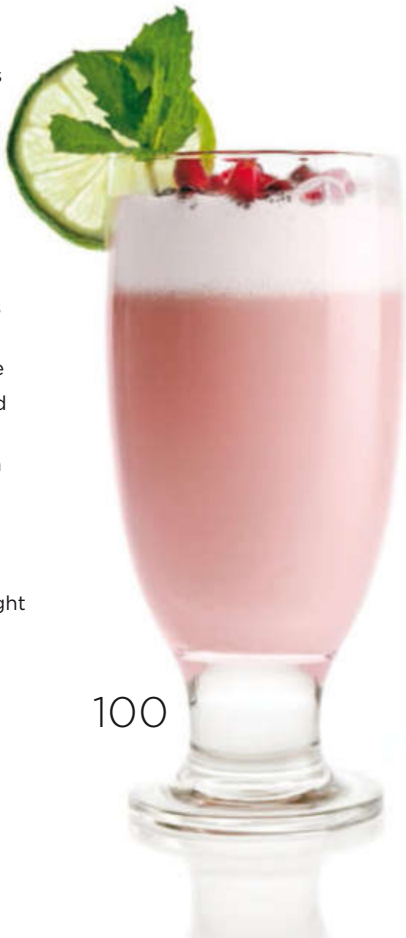
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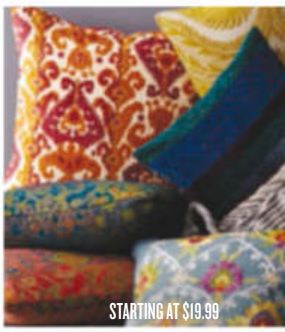






















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"IT TASTES LIKE THE OCEAN." I smiled at my son's description of his first bite of crabmeat. We were sitting at a picnic table covered in newspaper and cracked crab shells, and I'd convinced him to eat the tender meat I'd pulled out of a claw. (There may have been an ice cream–related bribe associated with my offer.) His half-puzzled, half-delighted reaction reminded me of my own childhood experience with seafood. Truthfully, it took me a while to really appreciate these briny delicacies all the grown-ups seemed so excited about. But I'd always try them—no doubt lured by *my* parents' sugar-laden inducements, but also because from the first bite, seafood seemed to have transportive powers. One taste of steamed shrimp and I could almost hear waves crashing on the beach, smell the salt in the air, feel a cool breeze—even while sitting on a stool in my mother's kitchen, hundreds of miles from the coast. Magic, I thought.

Starting this month, chef and author Barton Seaver will bring that magic to life in each issue with an essay and accompanying recipe that celebrates seafood. (See "A Lobster Tale" on page 96.) And let me tell you: The guy is a bona fide seafood wizard. As director of Harvard's Sustainable Seafood and Health Initiative and a National Geographic Explorer, Seaver frequently lectures and writes about how we can restore the oceans *and* live longer, one plateful of sustainably sourced (and proportionately sized) fish at a time. At the core of his message is the importance of variety (i.e. expanding our horizons beyond shrimp and catfish), an idea he served up daily at his wildly popular Washington, D.C., restaurant, Hook.

But as a reformed Washingtonian turned coastal Maine resident, Seaver understands firsthand that seafood is about connection—to the beaches to which we return week after week or year after year, to the livelihoods built on fishing the seas, and to the people with whom we gather to share a meal. With that in mind, we're launching another new column this month: an easy, breezy, seasonal menu—with wine pairings, of course!—called "Gather." Finally, we're turning our monthly Happy Hour cocktail over to you—for naming (and bragging) rights, that is. Here's to a month of happy eating and drinking.

Steele

STEELE THOMAS MARCOUX
EDITOR



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OCTOBER IS NATIONAL SEAFOOD MONTH!

Here are three tasty ways to celebrate

TOAST the COAST

On Thursday, **September 24**, we're raising our glasses to the ocean, serving a *Coastal Living* signature cocktail at 10 seaside restaurants across the country.

SAVOR the SEA

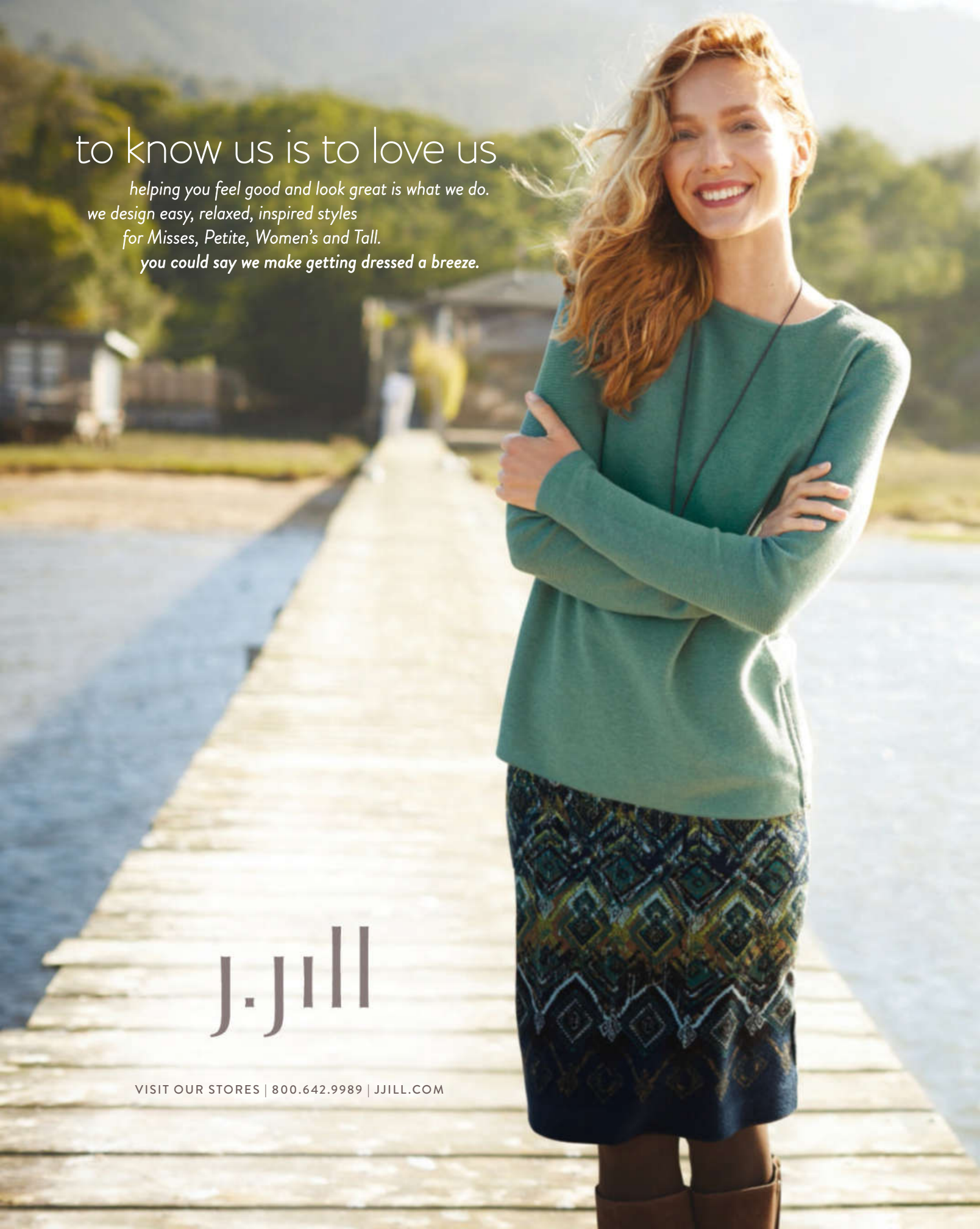
From **October 9–16**, our top coastal chefs (see page 35) will offer a special dish at their restaurants. A portion of the proceeds from each dish will be donated to a coastal charity.

GATHER the GOODS

We've partnered with **Hamptons Lane** to create a selection of artisanal ingredients and kitchen tools that will make cooking our South-of-the-Border Crab Boil, featured on page 93, even easier.

Visit **coastalliving.com/foodissue** for more info on these and other ways to enjoy a month of seafood with us!

PORTRAIT: ALISON MIKSCH; BOOK: STEPHEN DEVRIES


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HAVENS

Fresh, New Ideas for Coastal Homes

THINGS WE LOVE

PLACE SETTINGS WITH PERSONALITY

Three standout ways to punch up a classic white plate with breezy, coastal style

PRODUCED BY **RACHAEL BURROW**
PHOTOGRAPHS BY **ALISON MIKSCH**



1 NAUTICAL

Classic red, white, and blue translate to a perfectly preppy setting with striped chargers, painted fish plates, and a bright runner. As a centerpiece, try a simple arrangement in a vintage oyster can. Tie flatware with rope and, for even more coastal style, add monkey's fist knots as table decor.

DINNERWARE **Richard Brendon Patternity Rimmed Charger,** $170, and **Blue Band Rimmed Dinner Plate,** $80; tableartonline.com

Caskata Artisanal Home School of Fish Dessert/Salad Plate in Blue, $135 for a set of four; caskata.com

GLASSWARE **Nason Moretti Glasses** in Blue, $68; abchome.com

Blue Modern Goblets, $32.50; abchome.com

FLATWARE **Crate and Barrel Eva Zeisel Flatware,** $40 for a five-piece setting; crateandbarrel.com

LINENS **SFERRA Festival Table Runner** in Red, $48 (15" by 72"); sferra.com

Kim Seybert Pom Pom Napkins in White/Navy/Red, $64 for a set of four; kimseybert.com

KNOTS **OYKNOT Monkey Fist Knots,** from $5; etsy.com/shop/oyknot

CHAIRS **Monarch Specialities Inc. Side Chair III** in Silver Galvanized, $240 for a set of two; wayfair.com





2 NATURAL

A tropical feel suffuses this monochromatic table setting, reminiscent of swaying vegetation. A leaf-inspired place mat grounds the setting's varying patterns and shades of green, while olive-wood flatware adds to the natural look. A sea urchin holds a succulent and a handwritten card for a bespoke take on the traditional dinner menu.

DINNERWARE **Oscar de la Renta Home Marbleized Charger,** $135; oscardelarenta.com

Canvas Home Abbesses Plate in Green, $14 (medium); canvashomestore.com

Alison Evans Ceramics Small Oyster Plate in Mint & Charcoal, $50; aeceramics.com

GLASSWARE **Waterford Marquis Vintage Ombre Iced Beverage Glasses** in Green, $59 for a set of four (in assorted colors); waterford.com

FLATWARE **Sur La Table Dubost Olive Wood Flatware,** $70 for a five-piece setting; surlatable.com

LINENS **Deborah Rhodes Linen Lace Edge Napkin,** $40, and **Begonia Leaf Place Mat**, $85; neimanmarcus.com ➤

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3 BEACHY

A table setting inspired by sandy hues and ocean blues makes you feel as though you're dining with beach-house style no matter where your table may be. Organic stoneware dinner plates, hand-cut glass accent plates, and abaca-fiber place mats pair well, all made from natural elements found on the shore. Gold touches in the flatware and glasses elevate the look. Use labeled jars of sea salt as place cards and favors.

DINNERWARE **Blue Door Ceramics Ceramic Dinner Plates** in Off White, $140 for a set of four; bluedoorceramics.com

Sheree Blum Jacquie Kay Dessert Plate in Aqua, $22; kickingglass bysheree.com

GLASSWARE & FLATWARE **Anthropologie Georgette Glassware** in Gold, $18, and **Vika Sky Flatware** in Gold, $48 for a five-piece setting; anthropologie.com

LINENS **Deborah Rhodes Tahitian Border Place Mats** in Aqua, $30; neimanmarcus.com

Abigails Tie Dye Linen Napkins in Aqua, $62 for a set of four; abigails.net

FAVORS **Bulls Bay Saltworks Carolina Flake Salt,** $15 (4 oz.); bullsbaysaltworks.com ■



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The cedar-shingle, camp-style home faces Mutiny Bay and the Olympic Mountains on Whidbey Island, Washington.

THE GATHERING PLACE

A Seattle family blends beach and barn to create a Puget Sound retreat outfitted for entertaining

IT'S THE WEE HOURS on laid-back Whidbey Island, but things are cooking at Michael and Liz Hilton's cedar-shingle abode. "The girls have a tradition of baking cookies at 1 a.m. with their cousins," says Liz of daughters Emily, 20, and Megan, 17.

Midnight yumminess and a hopping kitchen where their kids are stirring up batter, banter, and memories with family is exactly what the Hiltons had in mind when creating this tri-part retreat with the weathered patina of an old camp—a five-bedroom main house flanked by a guesthouse and a multipurpose barn, designed by architect Stephen Hoedemaker.

"At first we envisioned just a small beach house," says Michael, a tech entrepreneur and cofounder of Concur, a leading platform for travel expense ➤

BY **STEPHANIE HUNT** PHOTOGRAPHS BY **DAVID TSAY** STYLING BY **RAINA KATTELSON**



An antique patisserie table is topped with honed Carrara marble. The glazed ceramic wall tiles are by Ann Sacks.

management. "But when we found this two-acre lot, we had an opportunity to create something much more: A place with room for everyone, for our girls and our extended family to gather for years and generations to come."

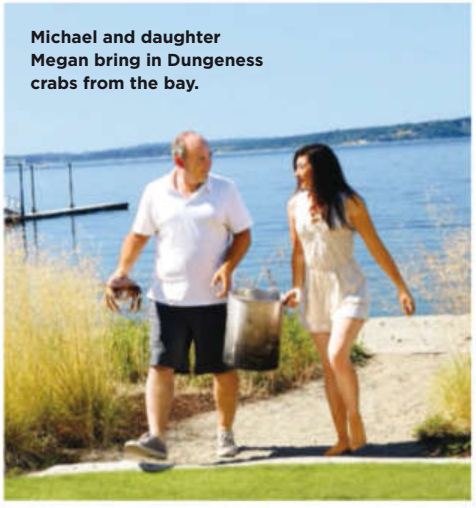
Lots of family means, of course, lots of cooking, and as the primary chef, Michael appreciates the bounty of Puget Sound, from the seafood to the local produce and cheeses at the farmers' market just minutes away. Comfortable, well-planned cooking spaces mean Dad and the girls can whip up meals for their foursome or large crowds with equal finesse. "The bigger the group, the happier I am," Michael says. In the kitchen, interior designer Rocky Rochon softened the impact of workhorse appliances (two Sub-Zero refrigerators and a Wolf range) with pieces seasoned with character: a custom china cabinet separating the fridges and an antique French patisserie table topped with Carrara marble and repurposed as the kitchen island. "That's where everyone congregates," Michael says.

And congregate they do. Each July, 23 Hiltons (give or take a few) convene for 10 days of eating, sailing, and paddle-boarding. Homemade crab cakes from the afternoon's haul and s'mores over the beachside fire pit are often accompanied by tales of Whidbey forebears—Michael's grandfather used to camp on the island, and his great-grandmother taught school here. In early August, Liz's extended family follows suit, and air ➤



The hardware on the built-in china cabinet is antiqued brass.

STUNNING COASTAL KITCHENS Turn yours into a dream space with tips and inspiration from our Ultimate Guide to Coastal Kitchens: **coastalliving.com/kitchens**



Michael and daughter Megan bring in Dungeness crabs from the bay.



The oversize pine dining table seats as many as 10 people. The wall and ceiling paint color is custom. The floors are reclaimed wood.



Windows in the sleeping loft pop out, inviting sea breezes.



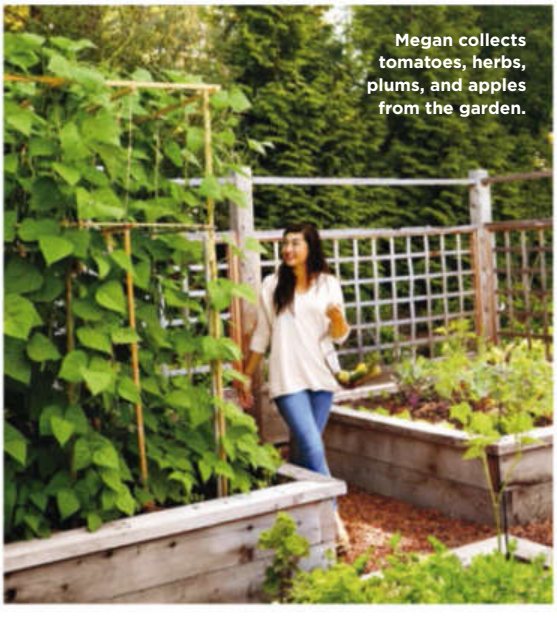
A cedar board-and-batten barn is often used as a spillover entertaining space and a fun backdrop for outdoor movie nights.



The outdoor kitchen's stone overhang houses a Wolf grill and custom concrete prep counter and backsplash.

mattresses line up barrack-style in the barn, designed to reflect Liz's agrarian bent. (Her grandfather was a farmer; the girls are accomplished equestrians.)

"I'm a first generation Korean American, the only one of my siblings born in the States. To create a legacy home, a sense of rootedness, is important to me," says Liz, whose first stop upon arrival is always the stairwell, to honor photos of her grandparents. "It keeps me grounded to remember who we are and where we came from," she says. But then it's on to drinks on the patio, plus a fierce family game of canasta and, later, maybe chicken on the outdoor rotisserie. "We eat most meals out here," Michael adds. "The view is just so incredible." ■



Megan collects tomatoes, herbs, plums, and apples from the garden.

QUICK TAKE

Favorite gadget: An electric smoker, a gift from Liz to Mike—judging by the last batch of ribs, a huge hit

Best perch: The second-floor sleeping loft

Signature welcome drink: Vodka and soda with a whole lime squeezed in

Recent family cook-off: Paella over the fire pit vs. paella in the oven (winner: fire pit)

Current maritime project: Seeding an oyster bed

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GLASS
Glass tiki drinkware embellished with palm or bamboo designs was a product of the tiki-modern home design trend. Many antiques shops, especially those that specialize in midcentury finds, carry them. The Pearl Bay wallpaper is by Thibaut; the bar cart is by Ballard Designs.

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TIKI BARWARE

Just as iconic as zombies and mai tais are the mugs and glasses that they're served in—symbols of a decades-long midcentury island fever

PICTURE A TURQUOISE-SWATHED OASIS with swaying palms and a sun-soaked beach. Images like these conjure thoughts of a tropical utopia, the allure of which saw a new high when the tiki movement swept the country in the 1950s. Tiki made its American debut some 20 years earlier, when a drifter named Ernest Gantt landed in Southern California after touring the South Pacific. Fueled by his memories of paradise, he opened Don's Beachcomber Café, a tropical-themed bar in Hollywood. Thanks in part to its star-studded clientele, the bar's popularity triggered a countrywide tiki-mania. The movement even found its way into homes, spawning a new decorating style called "tiki modern." But nothing is more symbolic of tiki culture than its barware. While the grinning mugs on the side of, well, mugs is the most iconic, barware manufacturers translated the style into a variety of designs and materials now coveted by collectors. Here are some of our favorites, along with perfect cocktail companions for each. ➤

COCKTAIL: DASHA WRIGHT

BY **RACHAEL BURROW** AND **MARISA SPYKER** PHOTOGRAPHS BY **STEPHEN DEVRIES**

FROSTED GLASS

Siestaware—characterized by its colorful frosted glass and carved wooden center—was trademarked and sold by Jacksonville, Florida–based Benner Glass Company in the early 1960s. The Santa Fe wallpaper is by Thibaut.



PERFECT PAIRING
Passion Fruit Zombie
Get the recipe:
coastalliving.com/passion-fruit-zombie



CERAMIC

Iconic tiki bars in the 1950s and '60s served umbrella-topped cocktails in ceramic mugs, the drinkware of choice for popular bars like Don's and Trader Vic's. The Nishi Weave wallpaper is by Schumacher.



PERFECT PAIRING
Piña Colada
Get the recipe:
coastalliving.com/pina-colada



WOOD

The tradition of hand-carved tikis still exists today—artists like Southern California–based Oceanic Arts regularly manufacture specialty mugs for restaurants and private collections. The Strie Sisal wallpaper (here and at right) is by Schumacher.



PERFECT PAIRING
Kapalua Sunrise
Get the recipe:
coastalliving.com/kapalua-sunrise



WICKER

Integrating wicker or rattan decor was a popular way to channel mid-century tiki style. Consequently, the materials started showing up on items like lamps, dishes, and barware during the era.



PERFECT PAIRING
Voodoo
Get the recipe:
coastalliving.com/voodoo



COCKTAILS (CLOCKWISE FROM TOP, LEFT): DASHA WRIGHT (2), RANDY MAYOR, JEAN ALLSOPP

GLASS *(previous page)* **Jeannette Glass Company Vintage Tree Bark Glasses,** $30 each; etsy.com/shop/foxlanevintage. **Vintage Tiki Barware Double Rocks Cocktail Glasses,** $70 for six; etsy.com/shop/midcenturymadshop. **Vintage Gold Palm Trees Frosted Glasses,** $120 for four; thehourshop.com. **Libbey Vintage Glassware,** $28 for seven; etsy.com/shop/1006osage. **Vintage Bamboo Glasses,** $16 each; throwbackartifacts.com. **FROSTED GLASS Vintage Tiki Glasses,** $15 for two; vintageroadtreasures.com. **Siestaware Tiki Tumblers,** $30 for six; etsy.com/shop/vintageverasstore. **CERAMIC Otagiri Mercantile Kahlua Hut Tiki Mugs,** $72 for six; etsy.com/shop/sylliestore. **Westwood Vintage Pottery Tiki Mugs,** $29 for six; rubylane.com/shop/20thcenturylostandfound. **Vintage Ceramic Tiki Mug,** $21.50; etsy.com/shop/priormemories. **WOOD Philippine Monkey Pod Wood Goblet,** $11.50 for three; etsy.com/shop/skeeterbitz. **Wooden Tiki Cup with Handle,** $14; etsy.com/shop/joeblake. **Vintage Monkey Pod Tiki Glasses,** $20 for two; etsy.com/shop/ifoundvintage. **Vintage Wooden Carved Hawaiian Polynesian Tiki Mugs,** $24 for two; rubylane.com/shop/20thcenturylostandfound. **WICKER Vintage Rattan Glasses,** $42 for four; etsy.com/shop/coastalmaison. **Vintage Glasses in Individual Rattan Holders,** $16 for four; etsy.com/shop/pjsparadise. **Rare Bar Green Glassware with Wicker Baskets,** $32 for four; etsy.com/shop/4pdx. ■

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As the ship glided around another impossible granite wall, we heard the rumble of Stirling Falls ahead. And then, there it was – 500 feet of tumbling magnificence! Yet another wondrous sight that makes the glacier-formed fiord of Milford Sound the jewel of New Zealand's South Island. Now to dry off from the lovely Stirling shower (we were that close), followed by champagne at the Stardust lounge and dinner at Nobu's Silk Road.

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CURRENTS

Life and Style by the Sea



PEOPLE WATCHING

COASTAL CHEFS TO WATCH

Five top tastemakers, from Maine to Seattle, who are making seaside dining more delicious than ever

Chef Kristen Essig puts the finishing touches on her satsuma-curd tart at Meauxbar in New Orleans.

RUSH JAGOE

BY **MADELEINE FRANK** AND **MARISA SPYKER**



THE COMFORT-FOOD CONNOISSEUR

KRISTEN ESSIG

NEW ORLEANS NEWCOMER Meauxbar has garnered enough buzz in its first year to keep its 42-seat dining room packed every night. Chef Kristen Essig serves up classic French dishes comfort-food style (a French onion–and–braised beef grilled cheese comes happily to mind) and takes advantage of readily abundant Gulf Coast seafood. Essig grew up in Seminole, a small beach town on Florida's west coast, where "seafood was just right there at your fingertips," she says. After attending culinary school at Johnson & Wales University, Essig went on to work in top-notch New Orleans restaurants like Emeril's and Peristyle, and enjoyed a brief stint running a farmers' market, which shaped her reverence for her produce providers. "We know our farmers' pets' names, whose kids need braces," she says. "Those relationships are so important, because they have their hands in the dirt every day and they know what's best to eat." Essig is also a member of the Chef's Council for the Gulf Restoration Network. Right now, diners can't get enough of her sautéed wild redfish in a brown butter sauce with lemon, toasted almonds, spinach, and parsley. "It's just so aromatic," she says. "The butter is still foaming when it gets to your table." *—M.F.*



Craft cocktails complement Meauxbar's fresh Gulf seafood dishes, like Louisiana fish amandine (right).



RESTAURANT
Meauxbar

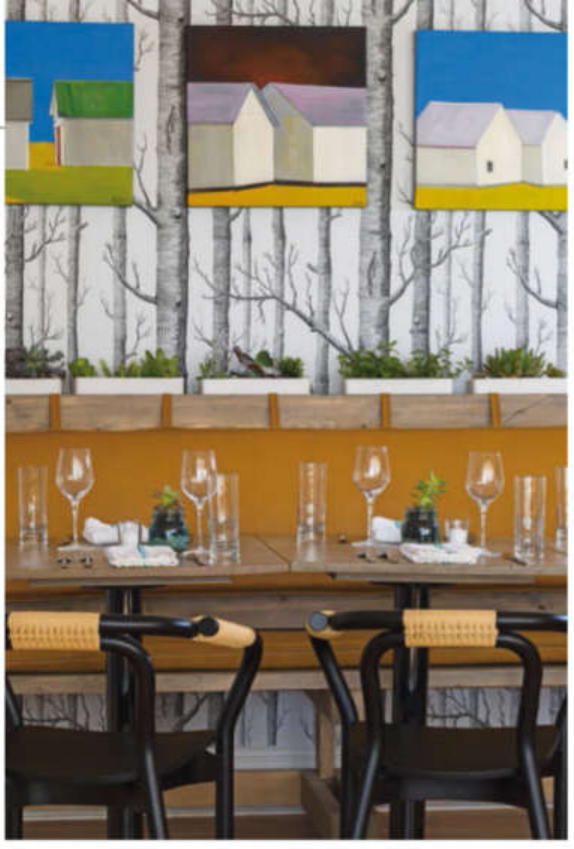
LOCATION
New Orleans

COOKING STYLE
"Classic French bistro with a contemporary twist."

HOW SHE SPENDS HER DOWNTIME
"Browsing the streets of New Orleans for inspiration or mixing up a pot of gumbo at home."

SIGNATURE DISH
"Escargot marinated in white wine and vermouth, served in hollowed bone marrow with brioche toasts."







Local is the theme at Pig + Poet, from the rotating selection of artwork on the walls to the fresh, chilled mussels (right) on the menu.

CLOCKWISE FROM LEFT: CASEY SJOGREN, COURTESY OF PIG + POET(2); OPPOSITE: RUSH JAGOE (3)

THE MAINE ATTRACTION

SAM TALBOT

IN THE EIGHT YEARS since Sam Talbot brought his culinary expertise to season two of *Top Chef,* he's worn many different chef's hats, from master of casual beach fare at Montauk's The Surf Lodge to champion of sustainable seafood at the posh New York City outpost Imperial No. 9. If there's one word that sums up his newest venture, the Pig + Poet in Camden, Maine, it's "community." Says Talbot, "This is a very friendly atmosphere; we're all about knowing our customers by name." He's also a believer in knowing the name of each farmer and fisherman who provides his ingredients. Nearly 90 percent of Pig + Poet's menu is locally sourced, including the mussels served in a coconut-lobster broth with pickled vegetables, yuzu, and Thai basil. "Maine is filled with small-batch, artisanal producers," he says. "It's exciting to have such a variety of seafood and produce." What's even more enticing for Talbot is that all that culinary goodness is just steps from the one place he feels most at home. "I grew up in the coastal Carolinas, so salt water is in my DNA," he says. "I love that, in Maine, I can go to the farm and then be out on a surfboard in 15 minutes." ***—M.S.*** ➤

RESTAURANT
Pig + Poet

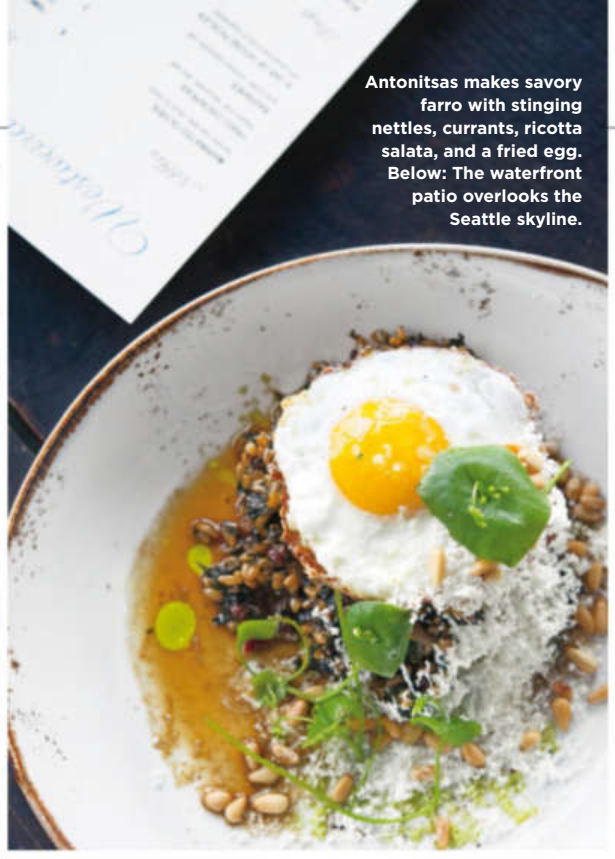
LOCATION
Camden, Maine

COOKING STYLE
"Fresh, local, All-American."

HOW HE SPENDS HIS DOWNTIME
"Surfing, paddleboarding, hanging out with my dog, and doing a lot of yoga."

SIGNATURE DISH
Fried chicken. "It's a local chicken, brined for a day, slow-fried twice, then coated in maple syrup, chili flakes, and chili vinegar, and served with duck fat potatoes."





Antonitsas makes savory farro with stinging nettles, currants, ricotta salata, and a fried egg. Below: The waterfront patio overlooks the Seattle skyline.



THE GREEK REVIVALIST

ZOI ANTONITSAS

FROM THE ADIRONDACK CHAIRS on Westward restaurant's waterfront patio, the view of the Seattle skyline across Lake Union is the only reminder of city life. If it weren't for that, diners might believe they were feasting on whole branzino with eggplant caponata or radishes cooked in goat butter somewhere in the Greek isles. "You can take a bite, close your eyes, and imagine being somewhere else," says chef Zoi Antonitsas of the "water-inspired" restaurant. With deep family roots in Greece (her father is the oldest of 10 children and the only one to have moved away from the island where they grew up) and a childhood spent in the Pacific Northwest, Antonitsas combines fresh local catch and produce with the Mediterranean flavors she grew up loving. "I come from a family of food fanatics," she says. "As you're eating lunch you're talking about what you're going to make for dinner." Each of her inventive creations, from the grilled halloumi starter to the sweet butterscotch pot de crème with scotch whipped cream, embraces elements of favorite dishes from her past and inspired new ideas. "Great food is about creating new memories for people with dishes that remind them of a happy time," says Antonitsas. ***—M.F.***

RESTAURANT
Westward

LOCATION
Seattle

COOKING STYLE
"Mediterranean, with a focus on the local and seasonal flavors of the Pacific Northwest."

HOW SHE SPENDS HER DOWNTIME
"Sitting on the porch at The Inn at Langley on Whidbey Island."

SIGNATURE DISH
"Traditional Greek braised lamb with cinnamon. It reminds me of being in Greece."



THE KICKSTARTER

ARI TAYMOR

GROWING UP in the San Francisco Bay area, Ari Taymor spent many summers playing on the mountainous, salt-sprayed coastline of Santa Cruz. Today, as the chef of Los Angeles's Alma, Taymor's distinct memories of that time fuel many ideas for his menu. "Nostalgia is my biggest inspiration," he says. "I try to evoke a feeling from a particular moment in time, like the scent of the wind coming off the sea." The Central Coast—a staple dish on Taymor's ever-changing menu, which evolves based on what he finds on the beach that day—is just one of the many reasons the 29-year-old chef has joined the ranks of James Beard finalists and garnered a cult-like following among SoCal foodies. The nine-course tasting menus he dishes out at Alma are a fine balance between simple and complex, with artfully arranged ingredients like fresh cod topped with verbena purée, sea radish, and coastal herbs. (All of Taymor's dishes are made with ingredients sourced from farmers' markets or foraged from as far north as Santa Barbara.) It's fitting that Taymor's approach is hyper-local; his community of believers is partly responsible for making Alma a reality, thanks to crowdfunding campaigns that helped finance (and refinance) its existence. Now, Taymor and his partner, Ashleigh Parsons, are showing their appreciation: "We have an outreach program that offers cooking and gardening classes to youth in L.A.," he says. "It's just our small way of giving back and getting kids excited about food." *—M.S.* ➤



A dish of Jidori chicken, corn, miso, and fermented plum; the lively dining room and chef's table at Alma (below)



RESTAURANT
Alma

LOCATION
Los Angeles

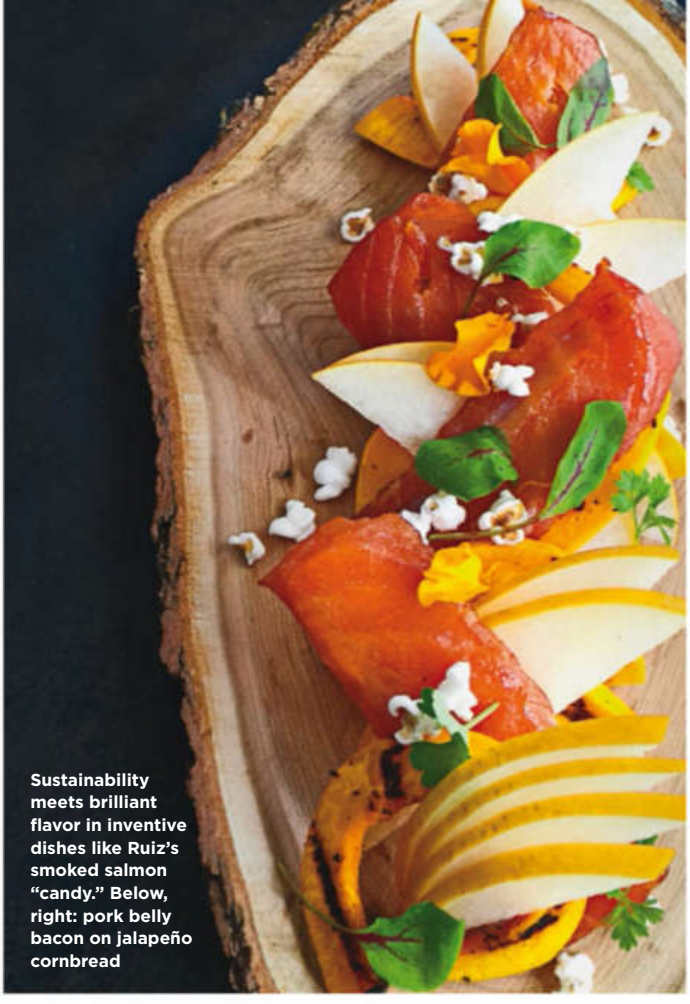
COOKING STYLE
"Experimental, based on the bounty of Southern California."

HOW HE SPENDS HIS DOWNTIME
"Outside, usually at the beach, trying to find inspiration for my next dish."

SIGNATURE DISH
"The Central Coast. It shows up a lot on the menu, but it's never the same. Sometimes it's oysters steamed over seaweed, others it's Dungeness crab."

CLOCKWISE FROM TOP LEFT: MOLLY CRANNA, LANI TROCK, DARIN DINES; OPPOSITE: SARAH FLOTARD (3)





Sustainability meets brilliant flavor in inventive dishes like Ruiz's smoked salmon "candy." Below, right: pork belly bacon on jalapeño cornbread





THE RAW TALENT
ROBERT RUIZ

WHEN THE RESTAURATEURS and chefs behind some of San Diego's most famous restaurants go out to dinner, their frequent destination is The Land & Water Company, where chef-owner Rob Ruiz's entire menu is "100 percent sustainable and 100 percent traceable," he says. That's because Ruiz is also a well-recognized innovator in sustainable seafood, serving as a member of the Presidential Task Force on Combating Illegal, Unreported, and Unregulated Fishing and Seafood Fraud earlier this year, within months of Land & Water being named one of the city's best new restaurants by *San Diego Magazine.* With dishes like a 14- to 18-hour cured smoked salmon "candy" served with smoked trout, roasted red curry squash, popped sorghum, and Asian pear, no flavor is sacrificed in the name of sustainability. It seems fitting, then, that a love of water is what first led to Ruiz's love of food. He grew up in San Diego in a family of surfers, and his surfing talents took him to competitions in Hawaii, where he fell in love with the culture and ended up staying through college. He took a job on the line at Kona Inn and then at Hualalai, where the team's extensive focus on sustainability hit home with him. He saw the effects of poor environmental practices while surfing "every nook and cranny of the Big Island. It became really heartbreaking to watch this paradise being poisoned," Ruiz says. "When I came back to my family in California I saw the same thing turn into a global scale." Living in the San Diego area allows him access to groups at the forefront of sustainability, like the Scripps Institute of Oceanography and the NOAA. "I'm just a surfer who fell in love with the ocean," says Ruiz. "That's what makes me want to stick to my guns and share what I've learned." ***—M.F.*** ■

RESTAURANT
The Land & Water Company

LOCATION
Carlsbad, California

COOKING STYLE
"Nature's food the way it was intended, with Hawaiian influences."

HOW HE SPENDS HIS DOWNTIME
"Between 11:30 p.m. and 2 a.m. you may find me sneaking around Convoy Street for the yakitori bars and Korean barbecue."

SIGNATURE DISH
"Our halibut crudo with fermented black garlic and whipped sea urchin butter, torched for an aburi-style finish."

CAROLYN HIMES AND ROB RUIZ (4)


Unlike the rest of Florida...
Here you can find your own place in the sun. Where palms cast cooling shade on an island beach that's gently caressed by warm, soothing waves of the Gulf of Mexico. No miles of condos. No towering hotels. Just cozy places to stay that will give you memories forever. And the serenity you've been looking for.
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COOKING THE BOOKS

Browse these tasty titles—with nifty gear, fun fashions, and thirst quenchers to match—to find your coastal kitchen character

	THE MEX MASTER	THE BEACH HOUSE BAKER	THE CHOWDER HOUND
THE BOOK	 **OUR PICK** Crab-stuffed Chiles **Mexico: The Cookbook** by Margarita Carrillo Arronte	 **OUR PICK** Lemon Pie with Soda Cracker Crust **Sea Salt Sweet** by Heather Baird	 **OUR PICK** Lobster and Sweet Corn Chowder **Chowderland** by Brooke Dojny
THE TOOL	 **Objective Tortilla Warmer,** $38; food52.com	 **Mosser Jadeite Cake Stand,** $65 (10"); surlatable.com	 *Sunny color for cool fall days!* **Russell Pinch Cast Iron 6.5-qt. Hollandaise Dutch Oven,** $140; crateandbarrel.com
THE APRON	**Birdkage Newport Classic Bib Apron,** $95; birdkagestyle.com 	**Studiopatró Kitchen Apron** in Ocean, $76; studiopatro.com 	**Artifact Bag Co. Artisan Apron** in Papaya, $98; handeyesupply.com 
THE DRINK	 **Margarita**	 **Irish cream liqueur**	 **Beer**

PRODUCED BY **RACHAEL BURROW** AND **KATIE FINLEY**

THE ALFRESCO AFICIONADO



OUR PICK
Ooh-La-La Niçoise

The Picnic by Marnie Hanel, Andrea Slonecker, and Jen Stevenson



Household Essentials Banana Leaf Picnic Basket with Wine Caddy, $61; wayfair.com

Lintex Linen Gingham Apron in Yellow, $15; linensource.com





Rosé

THE COCKTAIL "COOK"



OUR PICK
La Florida Daiquiri Number 3

Beachbum Berry's Potions of the Caribbean by Jeff Berry



Waring Food & Beverage Blender in Metallic Red, $100; waringpro.com

Now Designs Pineapples Apron, $22; nowdesigns.net for retailers





Water

THE SHELLFISH CHEF



OUR PICK
Mussels in Cider with Dijon, Crème Fraîche, and Tarragon

A Boat, A Whale & A Walrus by Renee Erickson



Jonathan Adler Rounded Square Marble Serving Board, $98; jonathanadler.com

Nigel Turner Design Hope Cove Mackerel Apron, $35; frombritainwithlove.com





Gin martini

BOOKS: ALISON MIKSCH; TOOLS 1–4 AND APRONS 1,2, 4–6: STEPHEN DEVRIES; ALL OTHER PRODUCTS: COURTESY OF MANUFACTURERS; ILLUSTRATIONS: EMILY JOHNSON

GOOD HYDRATIONS

Coconut is on the menu, and not just as a tasty tropical flavor. Its intense moisture is perfectly suited for hair and skin—and stars in these fresh picks

S.W. Basics Body Scrub, $22; swbasics.com



This sugar scrub is just as sweet for exfoliating skin as its ingredients taste



Archipelago Botanicals Coconut Hand Crème, $18; archipelago-usa.com

RMS Beauty Raw Coconut Cream, $18 (2.5 oz.); shopzoelife.com



A smart mix of ground coffee and coconut oil nixes dry skin and works to fight cellulite and stretch marks



Frank Body Coconut Coffee Scrub, $18; us.frankbody.com



Burt's Bees Coconut Foot Crème, $9; burtsbees.com





Bumble and bumble. Creme de Coco Shampoo, $25, and **Conditioner,** $27 (8 oz. each); bumbleandbumble.com

This coconut-and-cardamom concoction works like a dream on moisture-deprived spots (hello, elbows and knees)



Earth Tu Face Coconut Body Butter, $42; earthtuface.com





PRODUCED BY **RACHAEL BURROW** PHOTOGRAPH BY **STEPHEN DEVRIES**

NAVIGATOR

Where To Go Now On The Coast

EXPLORE

THE BEST MEAL OF YOUR LIFE

It just may be in Halibut Cove, Alaska. Author Ann Hood went all the way there to eat at The Saltry, and it was worth every mile



The daily ferry pulls up to The Saltry's dock in Halibut Cove.

PHOTOGRAPHS BY **MICHAEL HANSON**



Clockwise: The bridge to The Saltry's patio, a plankway to heaven; Halibut Cove; cubes of pickled salmon; smiling service. Opposite, bottom: The daily catch

TO GET THE BEST MEAL of my life, I flew 4,550 miles from Boston to Anchorage, Alaska, then another 221 miles to Homer. Also called "The End of the Road," Homer sits in the southern reach of the Kenai Peninsula. But Homer isn't the end of the road for me: My destination—a small restaurant in a small village on a small island—requires hopping a fishing-boat-turned-ferry called the *Danny J* and skimming five and a half more miles across the Kenai's Kachemak Bay. Then climbing a steep harbor ramp and winding path, which finally deposits me on the patio of The Saltry, high above glistening Halibut Cove. I am here. I am hungry. And I am ready to eat.

Alaska is more famous for craft beer and fried halibut than for foodie restaurants, but The Saltry, which was opened by Marian Beck in 1984, has become a destination for chefs and food lovers and people like me who just want a damn good meal. After almost a week in Homer, I've gorged myself on fish-and-chips and omelets overflowing with smoked salmon, and more fish-and-chips and more salmon, all of it washed down with Homer's own Old Inlet Pale Ale. Now I'm craving something different, something unforgettable, and that's what The Saltry promises.

The sun is warm; the air is brisk and smells of salt. You can sit inside The Saltry's boathouse-style interior, but if it isn't raining or snowing (yes, it can snow here just about any time, even during The Saltry's season from roughly Memorial Day to Labor Day), why would anyone give up the opportunity to sit on this patio and sip cold white wine while slurping down a mountain of mussels? The view in front of me is one of evergreens and glaciers and silvery water, like an ad man's conception of what Alaska should be. But then a bald eagle flies by with a salmon in its mouth and you realize, *this is real!*

It's not just my recent (and steady) diet of fried food that makes my mouth start to water as soon as I look at the menu. No, it's beets, mascarpone, citrus, and sesame; black cod in a pho broth with shiitake mushrooms, edamame, and carrots; mussels cooked in white wine and garlic and served on grilled focaccia; local Glacier Point oysters with traditional cocktail sauce or mint granita; and pickled salmon from China Poot Bay.

Sixty-two-year-old Marian was born in nearby Seldovia back when this island had no electricity, telephones, or cars. She grew up fishing and clamming with her father, so it is no wonder she is admittedly very picky about what she serves at The Saltry. She buys only a first-class product from local fishermen, often traveling by boat, dressed in her rubber boots and layers of fleece, her long hair loose in the wind, to pick it up along with produce from farmers in and around Homer. There's also a quarter-acre of garden on a hill above the restaurant where Marian grows salad greens and herbs. Part of the magic of The Saltry is that you can only eat there during the brief Alaskan summer, when the sun seems to never set.

Of all the items on the menu, it's the pickled salmon, that inimitable red of my old Fiestaware, that is the stuff of legend. In fact, some people come to The Saltry to eat only this. Marian's husband, Dave, catches the salmon in Cook Inlet, more than 80 miles away. (He also makes new batches of the restaurant's ceramic plates, as well as its mosaic tabletops.) Marian's pickled salmon takes months: salting it, skinning and deboning it, cubing it, and, well, pickling it. Even then, those cubes, layered with onions and lemon and covered with vinegar, need 15 more days before they are ready to eat.







THE DETAILS

GET HERE
To get to The Saltry, you first need to get yourself to Homer, Alaska. If you have a boat, you can tie up at The Saltry's dock (call ahead). Otherwise, take the *Danny J* ferry. Reserve online at halibut-cove-alaska.com/bookin.htm or call 907/226-2424.

EAT HERE
The Saltry is open from roughly Memorial Day to Labor Day. To make reservations for lunch or dinner, go to halibut-cove-alaska.com/bookin.htm or call 907/226-2424.

STAY HERE
Alaska's Ridgewood Wilderness Lodge, an architectural gem near Kachemak Bay State Park, offers views of mountains, oceans, and estuaries; 907/296-2217 or ridgewoodlodge.com. Hideaway Cove Wilderness Lodge is inside the park and has direct trail access; 888/503-7160 or hideawaycovelodge.com.

I fall in love with that salmon, and those oysters and mussels, and every bite of everything else I put in my mouth. But I also fall in love with the waiters who feed me here. Food-obsessed snowboarders and skiers who spend winters in Park City, Utah, resorts, they come to The Saltry for the summer, where they live in tiny cabins behind the restaurant. They turn positively dreamy when they describe the food, and break out in grins when they hear you moan from its absolute fresh deliciousness. In fact, after just one bite of that pickled salmon it becomes clear that all of the salting and cubing and pickling and waiting is worthwhile. "It tastes like candy," I say, swooning. And like candy, one order is not enough. Neither are two. After the third, my waiter gives me a gift of a jar full of glowing red pickled salmon to take back to Homer, perhaps the best gift a man has ever bestowed on me.

My ferry leaves Halibut Cove at 5, which means I have only four brief hours to eat halibut ceviche and oysters and shrimp poke, to wash it down with a Kung Fu Girl Riesling or King Estate Pinot Gris, to order a second bottle of wine and still more food because there is no place in the world with food this artful, this good, with this view. As I board the *Danny J,* full and happy and clutching my jar of pickled salmon, I know one thing for sure. I will do it again someday. I will travel the 4,771 miles to Homer, board this boat, climb the gangplank, take a seat overlooking Halibut Cove, and eat. ■



Greetings from ...

TARQUINA, ITALY

Sunlight illuminates the tools of a lobsterman's trade during the hauling of nets in the Tyrrhenian Sea



While searching for female lobsters for a repopulation program, marine researcher and photographer Paolo Cipriani took this shot with a Canon EOS 5D Mark III and EF 24-70 mm f/2.8 L II USM lens.

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PAOLO CIPRIANI/GETTYIMAGES





SEATTLE VS. BOSTON

Two coastal culinary cities go head to head on all things tasty



Seattle

The Pacific Northwest's center for cuisine (and coffee)

Boston

New England's de facto food and culture capital

GOURMET STAY



Hotel Ändra has its own year-round cooking school owned by James Beard award winner Tom Douglas. (Classes are scheduled almost daily.) Other pluses: gourmet pizza delivery, and aquavit at the bar; hotelandra.com.

Locals fill the seats along with guests at **Hotel Commonwealth's** three top restaurants, including an oyster bar lined with thousands of shells from Island Creek Oyster Farm; hotelcommonwealth.com.



SEAFOOD CENTRAL



Mounds of oysters and small plates of fresh catch meet tall boys and Muscadet at **The Walrus and The Carpenter**, Renee Erickson's buzzing pub; thewalrusbar.com.

Arrive early at tiny **Neptune Oyster** and still prepare to wait. Because delicate crudo, epic raw-bar plateaus, and the Maine lobster roll are all worth it; neptuneoyster.com.



TASTY TOUR



Savor Seattle's **Food & Cultural Tour of Pike Place Market** gets you up close and personal with iconic purveyors, including those famous fish throwers and the original Starbucks; savorseattletours.com.

Boston Food Tours's **North End Market Tour** explores insider spots in this legendary Italian neighborhood, with tasting stops for wine, cured meat, and pastries; bostonfood tours.com.



COOL COCKTAIL



The **White Zombie** at **Rob Roy** is bartender Zac Overman's tribute to a 1930s rum classic with a hint of absinthe (recipe at coastalliving.com/whitezombie); robroyseattle.com.

Townsman's Dry Martini Service is as old-school as Boston, with a dash of orange bitters to freshen the sip (recipe at coastalliving.com/townsmanmartini); townsmanboston.com.



WHICH COASTAL ENCLAVE RULES IN THIS MATCH-UP?
Cast your vote at coastalliving.com/seattle-boston

CLOCKWISE FROM TOP, LEFT: BRYAN MULLENNIX/GETTY IMAGES, TOMASZ SZULCZEWSKI/GETTY IMAGES, COURTESY OF HOTEL COMMONWEALTH, ANA M. REYES, LOU JONES/GETTY IMAGES, STEPHEN DEVRIES/FOOD STYLING BY KELLIE GERBER KELLEY (2), MICHAEL MARQUAND/GETTY IMAGES, GEOFFREY SMITH PHOTOS, COURTESY OF HOTEL ÄNDRA

BY TRACEY MINKIN

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Even in October.

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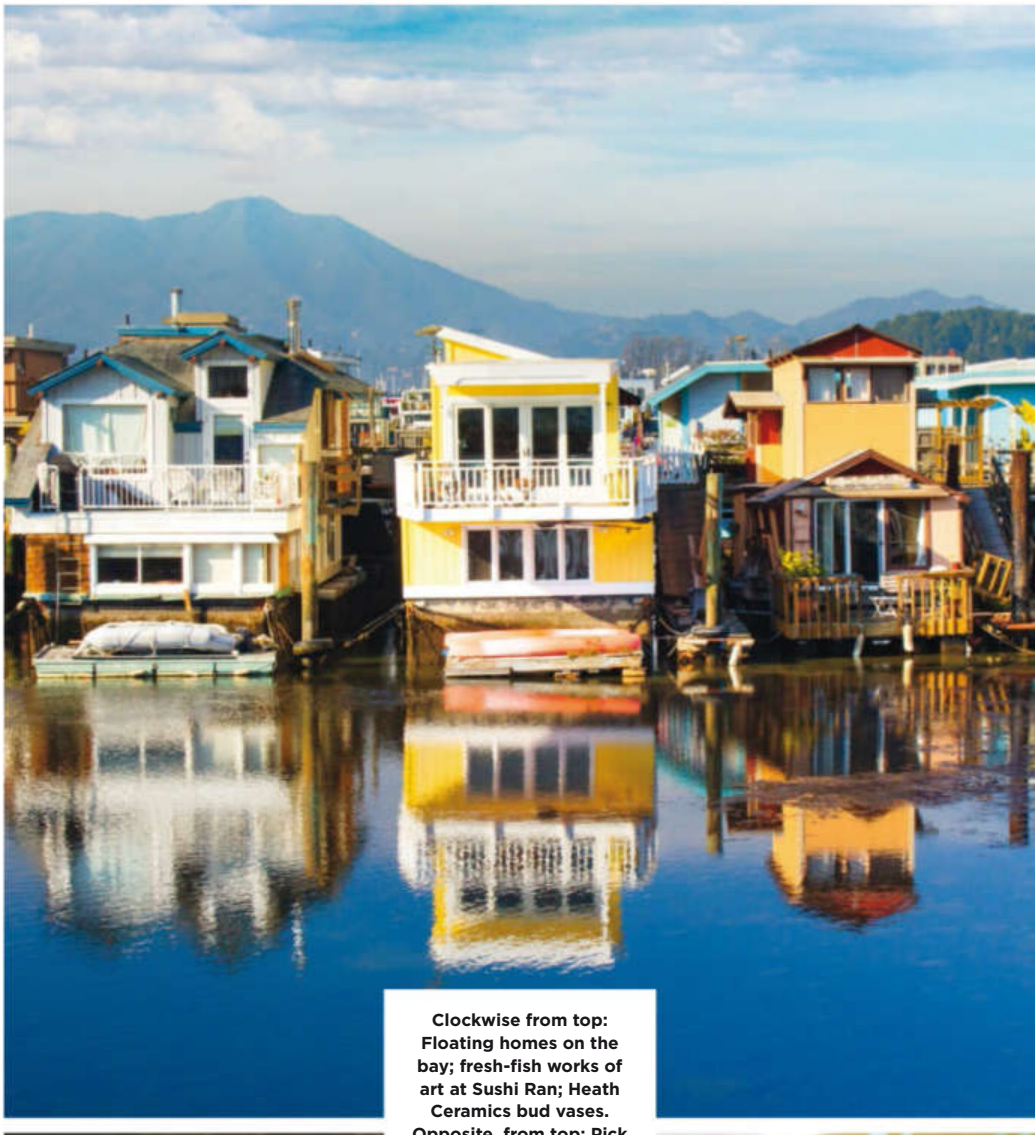
VISITFLORIDA.COM

SAUSALITO

Superb cuisine, killer views, and colorful houseboats: What's *not* to love about California's tastiest town?

LIFE IN SAUSALITO runs on two alluring tracks: vertically up steep hillsides to million-dollar homes with expansive views of San Francisco and the Golden Gate Bridge, and horizontally along the water—literally. It's the rare small town that boasts a nautical neighborhood of more than 400 houseboats, including shingled cottages with overflowing window planters, sailors' sanctuaries built from weathered ship parts, and white, boxy, modern abodes with floor-to-ceiling windows. When locals do leave their perches and pilothouses, they walk to Sausalito's energetic downtown, where serious bikers zoom by faster than cars and the ferry unloads besotted day-trippers from San Francisco.

Still, the pace of life in this storied enclave that began as a fishing village is considerably slower than on the other side of the bridge. "It's a charming little town that seems so far away from all the chaos of a major city, even though it's right across the bay," says author and longtime resident Mitch Powers. For visitors, it's a true getaway. For locals—around 7,000 artists, writers, and outdoors lovers, plus business and tech tycoons—any hour of the day seems right for sipping espresso at alfresco café tables and watching the world go by.







Clockwise from top: Floating homes on the bay; fresh-fish works of art at Sushi Ran; Heath Ceramics bud vases. Opposite, from top: Pick Me Up Chocolate's charming entry; pork belly tacos on hand-made tortillas at Copita

BY **MADELEINE FRANK**

EAT AND DRINK

Locals congregate around the fire pit and bocce court at the harborfront **Bar Bocce** for sourdough-crust pizzas and pitchers of sweet and tangy house sangria, but the best spot at this popular hangout may be on the restaurant's little strip of beach, where you can spread a blanket and have your meal by the water. Nearby, tiny **Sushi Ran's** sashimi has won international awards; vegetarians will be equally wowed by sides like kimchi Brussels sprouts. For elevated Mexican cuisine, **Copita's** ceviche featuring lobster, flounder, and scallops is exquisite (as are the chile-spiced pomegranate margaritas).

SHOP

If you find yourself ogling the elegantly rustic dishware at Copita, stop by where it's actually made. **Heath Ceramics,** the artisan pottery company founded in Sausalito in 1948, produces thousands of glazed pieces per week, and is open for touring and shopping. Skirting San Francisco Bay, Bridgeway Promenade is dotted with small eateries and upscale boutiques, putting a gilded frame around the notion of Main Street. Must-stop No. 1: **Shoe Stories of Sausalito** offers runway-direct heels from Valentino alongside cutting-edge local brands like Freda Salvador. (Warning: Browsing the deeply discounted sale section upstairs may make you late for dinner.) Must-stop No. 2: **Pick Me Up Chocolate** is the brainchild of a former Hollywood art director and her daughter-in-law, who took a chocolate-tasting trip around the world before setting up shop here to sell handcrafted truffles, pralines, and ganaches from local chocolate artisans.

EXPLORE

You know it's the good life when the **Golden Gate National Recreation area** is the local, verdant playground. Hiking and biking trails through **Muir Woods** to the northwest and the **Marin Headlands** to the south offer striking views of dark-sand beaches and dramatic cliffs. Back on the Bay, **Sea Trek's** stand-up paddleboard and kayak rentals and lessons put your workout on the water (all while wide-eyed harbor seals bob nearby and eye your exertions). Right in town, a compact, sandy expanse at **Schoonmaker Point Marina** is best for lying out in the sun and watching the yachts go by. On the Pacific side of the peninsula and a 15-minute drive away, breezy **Rodeo Beach** is a favorite among seasoned surfers and dog owners alike, with its large waves and off-leash allowances.

STAY

The family-owned **Inn Above Tide** takes full advantage of being the only Sausalito hotel right on the bay: Almost every guest room has its own glass-walled balcony furnished with a wood dining set and cushioned lounge chairs. Inside, many of the elegantly minimalist rooms have wood-burning fireplaces and deep soaking tubs. Breakfast features fresh local fruits and French pastries ferried over every morning from San Francisco. Complimentary bike rentals allow guests to explore the area like locals. Rates start at $360; 800/893-8433 or innabovetide.com.
Two miles south of downtown and nestled amid grassy hills, the bucolic **Cavallo Point Lodge** occupies a former military base; former officers' residences now house sumptuous leather and wood furnishings. A resort known for its outstanding culinary options (and its gourmet cooking classes), Cavallo Point also has a spacious spa. Rates start at $400; 415/339-4700 or cavallopoint.com.





FROM TOP: TOM STORY (2); COURTESY OF REALTY COMPANIES (3); OPPOSITE, CLOCKWISE FROM TOP: ELOJOTORPE/GETTY IMAGES, COURTESY OF SUSHI RAN, DAVE LAURIDSEN

READY TO MAKE THE MOVE?



BAYSIDE BEAUTY
4 bedrooms, 4 baths
3,200 square feet • $2,995,000
DETAILS: Waterfront location with mother-in-law apartment; vaulted ceilings and skylight; beautiful private veranda
MLS #21503856
deckerbullocksir.com



HOUSEBOAT HAVEN
2 bedrooms, 2 baths
960 square feet • $721,000
DETAILS: Floating on the waterfront; multiple decks, including roof deck with 360-degree views; two fireplaces; hardwood floors
MLS #21513795
deckerbullocksir.com



STUNNING CONTEMPORARY
4 bedrooms, 4½ baths
4,000 square feet • $5,495,000
DETAILS: Majestic setting on San Francisco Bay; expansive slate decks on all three living levels; private elevator; beachfront lot
MLS #21408436
bradleyrealestate.com

EXPLORE THE GOLDEN STATE Learn about more of our favorite coastal California towns at **coastalliving.com/CA-towns**



Hook, line, and dinner: Follow your seafood from ocean to table at resorts such as Le Guanahani on St. Barts.



FISH FOR YOUR DINNER

Five resorts that put the rod in your hands and the catch on your plate

PATRICK LAPLACE picks us up from Le Guanahani resort and sweeps us out across the waters surrounding St. Barts in his boat. The seventh-generation local hands out rods and advice as we bob on the sea. It works; we land several tropical-hued mahi mahi, but that's not where the adventure ends. That evening, Le Guanahani's chefs take over, and we dine on our own fish—all part of the hotel's Cook Your Catch program.

What could be more authentic (and tasty) than helping harvest the seafood you'll eat that night? For resorts hungry to present unique excursions for guests, eat-what-you-catch programs place you at both sea and table. Here are five resorts where you can tell your own fish tale ... and then devour it.

ST. BARTS: **Le Guanahani's** Cook Your Catch Program combines an Atlantic fishing excursion with a three-course tasting menu lunch or five-course tasting menu dinner. Excursion rates start at $830 per person, including preparation and serving (à la carte prices added if served as part of tasting menus); leguanahani.com.

DOMINICAN REPUBLIC: **AlSol Luxury Village** in Punta Cana will set you up on an all-day fishing trip with a Fishing Butler to show you how to bait your hook, land big fish, and decide what's worth keeping. Excursion rates start at $129 per person (charter the boat for $850); alsolluxuryvillage.com.

BAHAMAS: At **Abaco Beach Resort and Boat Harbour Marina,** rental boats are piloted by guides who will teach you how to catch lobster and dive for conch. After a day on the water, dine on your catch. Expedition rates start at $250 ($25 per person for dinner); abacobeachresort.com.

GEORGIA: It takes a lot of crustaceans to supply a traditional Lowcountry crab boil at **Sea Island** resort in Georgia, but catching crabs with traps off the resort docks is half the fun. Crab boils cost $85 per person (minimum of four people, plus $15 for trap rental); seaisland.com.

LOS CABOS: Hardly a day goes by that someone doesn't join the Catch of the Day program at the **Hilton Los Cabos Beach & Golf Resort,** going after marlin, tuna, and mahi mahi on guided boat expeditions and later dining on traditional Cabos-style fish tacos. Expedition rates start at $20 (cost for dining varies); hiltonloscabos.com.

FROM LEFT: COURTESY OF LE GUANAHANI; PASCAL SHIRLEY/GALLERY STOCK

BY **DIANE BAIR** AND **PAMELA WRIGHT**



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All information is believed to be accurate but is not warranted. See on-site agent for details.



CAROLINA BASMATI

The Authentic, Naturally Fragrant Gourmet Rice!



Coconut Shrimp and Rice Salad



NON GMO Project VERIFIED
nongmoproject.org

For this recipe and more, visit carolinarice.com

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25 THINGS Every Coastal Cook Should Know

THE ESSENTIAL TOOLS , CROWD-PLEASING RECIPES (THAT YOU CAN MEMORIZE!), AND GENERAL KNOW-HOW YOU NEED TO MAKE LIFE AT THE BEACH TASTE THAT MUCH BETTER

1 THE ONLY CRAB CAKE RECIPE YOU'LL EVER NEED

The Best-Ever Crab Cakes

HANDS-ON TIME: 15 minutes
TOTAL TIME: 1 hour, 15 minutes

You probably have most of the ingredients on hand for these simple, elegant crab cakes; just make a quick run to the seafood market for fresh lump crabmeat. Toss together a bright, seasonal salad while the crab cakes chill.

- **3 tablespoons mayonnaise**
- **2 teaspoons Dijon mustard**
- **½ teaspoon kosher salt**
- **½ teaspoon freshly ground black pepper**
- **2 large eggs, lightly beaten**
- **1 pound lump crabmeat, picked**
- **⅔ cup panko**
- **2 tablespoons finely chopped fresh flat-leaf parsley**
- **3 tablespoons butter**

1. Whisk together first 5 ingredients in a bowl. Gently stir in crab, panko, and parsley. Shape mixture into 12 (3-inch) patties, pressing gently to flatten. Place patties on a baking sheet; cover with plastic wrap. Refrigerate 1 hour.

2. Melt 1½ tablespoons butter in a large nonstick skillet over medium-high heat. Add 6 patties to pan; cook 2½ minutes on each side or until golden brown. Remove crab cakes from pan; repeat with remaining 1½ tablespoons butter and remaining 6 patties. Makes 6 servings.

2 HOW TO

CRACK A SOFT-SHELL CRAB



STEP ONE
Use a pair of kitchen shears to cut off the front of the crab, just behind the eyes and mouth, in one whole piece.



STEP TWO
Lift up the top shell from each corner and remove the gills.



STEP THREE
Flip the crab over and pull off the apron, or the small flap on its underside.

3

THE TOP TOOLS FOR YOUR KITCHEN

Our seafood columnist, chef Barton Seaver, reveals the helpers he can't live without.



1 Microplane Elite Series Star Grater in Black, $17; microplane.com

2 Dexter 6½- by 3-inch Slotted Fish Turner, High Heat, $27.85; dexter1818.com

3 Kuhn Rikon Swiss Peeler in Red, $4; surlatable.com

4 Edlund Stainless Steel Tongs, $14 (12"); surlatable.com

5 Silicone Spatula with Classic Wood Handle in Red, $10; williams-sonoma.com

6 Zwilling Henckels Professional 8" Chef's Knife, $130, **7 5½" Santoku Knife,** $100, **8 5½" Fillet Knife,** $100, and **9 Stainless Steel Waiter's Corkscrew,** $35; zwillingonline.com

10 John Boos & Co. Maple Edge Grain Rectangular Cutting Board, $120 (large); williams-sonoma.com

11 R. Murphy New Haven Shucker, $16.12; rmurphyknives.com

4 The Difference Between ...



BAY SCALLOPS & SEA SCALLOPS

Bay scallops are tiny and sweet, and grow in shallower water than **sea scallops,** which are chewier, about three times as large, and caught in deep waters off the East Coast. Both are most readily available in the fall and winter, and should be light beige or barely pink in color.



NORI & KELP

Nori has a slightly salty taste. It comes from a red species of seaweed and is often found in sushi or served in crispy, dried sheets for snacking. **Kelp** tastes fishier than nori and comes from a brown species of seaweed. It's often used to flavor salads and mixed-vegetable dishes.



SHRIMP & PRAWNS

Shrimp generally live in salt water, have claws on two of their legs, and are smaller than **prawns,** which are usually harvested from freshwater, can be quite large, and have claws on three of their legs. They're also slightly sweeter and more expensive than shrimp.

5

THE THREE GO-WITH-ANYTHING SAUCES OF COASTAL CUISINE



Rémoulade

Combine 1 cup mayonnaise, ¼ cup minced shallots, ¼ cup finely chopped pickles, 2 tablespoons coarsely chopped capers, 2 tablespoons chopped fresh flat-leaf parsley, 2 tablespoons whole-grain mustard or Creole mustard, 2 tablespoons fresh lemon juice, and 1 tablespoon sriracha in a bowl; stir well to combine. Makes 1½ cups.



Drawn Butter

Melt 1 pound salted butter in a small saucepan over medium-high heat. Cook 5 minutes or until butter begins to foam on the surface. Reduce heat to medium-low; cook 10 minutes or until foam has sunk to the bottom of the pan. Skim any remaining foam from surface. Strain skimmed butter through a fine wire-mesh sieve lined with cheesecloth, discarding any solids. Makes 1½ cups.



Cocktail Sauce

Combine ¾ cup ketchup, ½ cup grated fresh horseradish (or ⅔ cup prepared horseradish), 2 tablespoons fresh lemon juice, 1 tablespoon soy sauce, 1 tablespoon Worcestershire sauce, ¼ teaspoon freshly ground black pepper, and 1 teaspoon hot sauce, if desired; stir well to combine. Makes 1½ cups.

6 AN EASY, CROWD-PLEASING APPETIZER (TIMES THREE!)

Crostini with Jerk Shrimp and Pineapple Chutney

HANDS-ON TIME: 25 minutes
TOTAL TIME: 25 minutes

- 1 French bread baguette, cut into ½-inch slices
- 2 tablespoons extra-virgin olive oil
- ⅓ cup pineapple preserves
- 1½ tablespoons finely chopped seeded jalapeño
- 1 teaspoon cider vinegar
- 2 tablespoons unsalted butter
- 1 pound medium shrimp, peeled and deveined
- 1 tablespoon Jamaican jerk seasoning (such as Spice Islands)
- ½ teaspoon orange zest
- 1 tablespoon fresh orange juice
- 2 tablespoons chopped fresh cilantro

1. Preheat oven to 375°. Arrange bread slices in a single layer on a rimmed baking sheet; brush top of each slice with olive oil. Bake 8 to 10 minutes or until toasted.

2. Combine preserves, jalapeño, and cider vinegar in a medium bowl, stirring to combine. Spread pineapple mixture evenly over toasts.

3. Melt butter in a large skillet over medium heat. Add shrimp to pan; sprinkle with jerk seasoning and orange zest and juice, tossing to coat. Cook 5 to 6 minutes or until shrimp are cooked through. Remove from heat; let cool slightly.

4. Arrange shrimp evenly over toasts; sprinkle evenly with cilantro. Makes 12 servings.

Crostini with Avocado, Crab, and Flake Salt

HANDS-ON TIME: 20 minutes
TOTAL TIME: 20 minutes

- 1 French bread baguette, cut into ½-inch slices
- 2 tablespoons extra-virgin olive oil
- 1 ripe avocado
- 1 teaspoon finely minced fresh garlic
- ½ shallot, finely minced
- 1½ tablespoons fresh lime juice, divided
- 1 teaspoon flake sea salt, divided
- 8 ounces lump crabmeat, picked
- ¼ teaspoon dried crushed red pepper

1. Preheat oven to 375°. Arrange bread slices in a single layer on a rimmed baking sheet; brush top of each slice with olive oil. Bake 8 to 10 minutes or until toasted.

2. Mash avocado in a medium bowl using the back of a fork. Add garlic, shallot, ½ tablespoon lime juice, and ½ teaspoon salt; stir well to combine.

3. Combine crabmeat, red pepper, and remaining 1 tablespoon lime juice in a medium bowl; toss gently to combine.

4. Spread avocado mixture evenly over toasts. Top evenly with crab mixture; sprinkle evenly with remaining ½ teaspoon salt. Makes 12 servings.

Crostini with Cucumber, Smoked Salmon, and Dill

HANDS-ON TIME: 17 minutes
TOTAL TIME: 17 minutes

- 1 French bread baguette, cut into ½-inch slices
- 2 tablespoons extra-virgin olive oil
- 4 ounces cream cheese, softened
- ½ teaspoon lemon zest
- 1 tablespoon fresh lemon juice
- ½ teaspoon kosher salt
- 2½ tablespoons chopped fresh dill, divided
- 1 English cucumber, thinly sliced
- 4 ounces smoked salmon
- ¼ teaspoon cracked black pepper

1. Preheat oven to 375°. Arrange bread slices in a single layer on a rimmed baking sheet; brush top of each slice with olive oil. Bake 8 to 10 minutes or until toasted.

2. Combine cream cheese, lemon zest and juice, salt, and 2 tablespoons dill in the bowl of a food processor; process until smooth. Spread cream cheese mixture evenly over toasts. Top each toast with 2 cucumber slices, pressing gently into cream cheese mixture. Arrange smoked salmon evenly over cucumbers. Sprinkle toasts evenly with black pepper and remaining 1½ teaspoons dill. Makes 12 servings.



THE SKINNY ON SUSTAINABLE SEAFOOD

Chef Barton Seaver parts the sea of info with this easy advice.

Sustainability is simply not a simple concept. The details of specific products vary greatly from region to region—even from boat to boat. My best advice is not a perfect answer, but will serve you well at the fish counter: Instead of shopping with sustainability in mind, *buy domestically caught or farmed seafood.* Our industries are the most sustainably managed in the world, and while not every product you'll find is sustainable, the system is.

Also, be flexible. One of the biggest drivers of unsustainable seafood is inflexible demand from consumers. If the recipe calls for cod, and we walk into the store, recipe card in hand, and demand cod, then we are telling the oceans what we are willing to eat. Instead, tell your fishmonger that you're looking for a fish with qualities similar to cod, and ask, "What's the best option you've got?" In doing so, you'll end up with the highest-quality product, often at a better price, and you'll be buying what the ocean can give.



Crostini with Jerk Shrimp and Pineapple Chutney

Crostini with Cucumber, Smoked Salmon, and Dill

Crostini with Avocado, Crab, and Flake Salt

8

THE QUICKEST WAY TO RIPEN AN AVOCADO

Want guac, stat? Place avocados inside a paper bag with a banana, and leave in a sunny spot for a day. The banana will release ethylene gas, which helps ripen the avocados fast.

9

HOW TO

PEEL AND DEVEIN A SHRIMP



STEP ONE
Pull or chop off the head and pull off the legs.



STEP TWO
Slide your thumb under the shell from the bottom and pull the shell off in one piece.



STEP THREE
Pinch the tail and pull it off.



STEP FOUR
Skim a paring knife along the dark vein on the shrimp's back, making a shallow cut. Pull at the vein with the knife, starting at the top, and remove with your fingers.

10

THE PERFECT WINE TO PAIR WITH SEAFOOD

Riesling

"Highly aromatic, with charming notes of apricot and ripe pear, this low-alcohol wine serves well as an aperitif or as a serious dinner wine, especially when paired with seafood dishes," says Seaver.

11 THE EASIEST COCKTAIL IN FOUR STEPS

Super Simple Dark and Stormy

HANDS-ON TIME: 8 minutes
TOTAL TIME: 8 minutes

The ratios here (4:3:2:1) make this classic drink an easy-to-memorize addition to your beach house bar repertoire. Prepare simple syrup by heating equal parts water and granulated sugar until sugar dissolves. Make a big batch and refrigerate for sweetening lemonade, iced tea, or cocktails.

- **4 ounces (½ cup) spicy ginger beer**
- **2 ounces (¼ cup) simple syrup**
- **1 ounce (2 tablespoons) fresh lime juice**
- **3 ounces (6 tablespoons) Black Rum (such as Goslings)**

Fill 2 glasses with large ice cubes. Divide ginger beer evenly among glasses. Top evenly with simple syrup and lime juice. Gradually pour 1½ ounces (3 tablespoons) rum into each glass. Makes 2 cocktails.

12

THE ULTIMATE BEACH HOUSE COOKING PLAYLIST

You need just the right tunes while you chop, grill, and stir those swizzle sticks. Listen to our top beachy tracks at coastalliving.com/cooking-playlist

13

THE SECRET TO GETTING THE MOST JUICE FROM A LIME

Microwave the lime for 20 seconds, then let it cool. Roll it across the counter a couple of times with your palm, then cut and sqeeze.

14 The Do's and Don'ts to Buying Fresh Fish

DO BUY WHOLE FISH. It gives you the best opportunity to assess the quality, as the fins, scales, and eyes all tell a story of where the fish has been as of late, says Seaver. If you opt for fillets, look for ones that are glistening and firm, and absent of any damage or gaps in the flesh.

DON'T WAIT TOO LONG TO EAT FULLY FLAVORED FISH, like mackerel and bluefish, which tend to spoil more rapidly. Most other seafood has a shelf life of up to five days.

DO MAKE FRIENDS WITH YOUR FISHMONGER. He or she will be able to tell you the best fish available that day. That personal connection can go a long way toward ensuring the tastiest purchase, he says.

DON'T OVERLOOK THE FROZEN AISLE. There's an amazing array of high-quality options, Seaver says. To thaw: Pull the needed amount from the freezer at least 12 hours before use, placing it on a plate in the refrigerator.



Staub Cast Iron Covered Fish Pan, $140; zwilling online.com

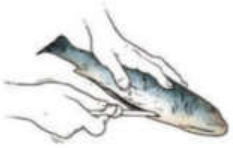
15 HOW TO CLEAN A FISH



STEP ONE
Gather a bucket, a knife, and gloves, if you prefer. This can be a messy job, so do it outside.



STEP TWO
Use a butter knife or scaling tool to scrape the scales from the tail toward the gills with short, quick strokes, and discarding all scales from both sides of the fish into the bucket. Rinse the fish to remove any remaining scales.



STEP THREE
Insert a sharp knife into the small hole above the tail fin and make a clean cut to the jawbone. Pull out the organs and dispose of them into the bucket, then rinse the fish again.

16 THE NO-FAIL WAY TO PAN-SEAR FILLETS

Chef Barton Seaver's foolproof plan

THE PAN: "My go-to is Staub's Cast Iron Covered Fish Pan, but any heavy-bottomed pan that can hold heat well will work."
THE METHOD: "Over high heat, get the pan very hot. Add a pat of butter, place the fish skin-side down, and cover. For thin fillets, turn the heat off; for thicker fillets, such as salmon, reduce heat to low. In 10 to 15 minutes you'll have an incredibly moist, perfectly cooked fillet."

17 THE BEST FISH FOR GRILLING

Use this sliding scale, then choose fillets with skin on to maintain the structure of the fish and retain moisture.



GOOD

Robust-flavored fish like **mackerel** (above), **bluefish,** and **striped bass.** They pair well with the smoky flavors of the grill, and their high-fat content helps prevent sticking, says Seaver.



BETTER

Steak-like fish, such as **swordfish** (above), **albacore tuna, wahoo,** and **mahi mahi.** They have a dense, firm texture, making them easy to handle on the grill, and their meaty flavors are a natural match for live-fire cooking, he says.



BEST

Orange-flesh fish, such as **salmon** (above) and **arctic char.** Farmed salmon has a wonderful integration of fat, making it possibly the easiest fish to grill, says Seaver. It also pairs well with many different ingredients and sauces.

18 The Beach House Pantry Staples to Stock

Chef Barton Seaver throws open his cabinet doors to reveal these beach house essentials.



CANNED FIRE-ROASTED TOMATOES
"I keep cans of Hunt's fire-roasted diced tomatoes on hand for quick sauces, slow-braised ratatouilles, and hearty vinaigrettes."

ALLSPICE & BLACK PEPPER
"This combination, when ground fresh together, gives foods a floral hint of the exotic."

PANCAKE MIX
"It sure is awful nice to treat yourself to something in the morning."

CANNED TUNA
"There was ne'er a more simple lunch than a can of quality U.S. albacore tuna—I like Henry & Lisa Lovejoy's Ecofish Tuna—eaten straight from the can with a healthy dose of hot sauce."

HOT SAUCE
"When I want the rich flavor of chiles, Tapatío is my go-to—a traditional red hot sauce."

PEPPER SAUCE
"For most dishes, I use Texas Pete sauce. Its acidity complements delicate seafood better than a highly flavored sauce."

TINNED ANCHOVIES
"You may think you don't love anchovies, but when sautéed with olive oil and fresh vegetables, their individual personality disappears into an incredibly satisfying and complex flavor."

MUSTARD

19 HOW TO

SHUCK AN OYSTER



STEP ONE
Scrub the oysters and chill over ice.



STEP TWO
Wrap a kitchen towel around your nondominant hand and hold the oyster with the curved side down and the hinge (the part connecting the top and bottom shells) toward you. With the other hand, carefully slide an oyster knife into the hinge and twist it to pop open the shell.



SMOKED SWEET PAPRIKA

"Best used along with oil or butter, La Chinata's spice lends incredible richness of flavor."



VINEGARS

"I like O vinegars: Other than salt, acid is the essential component of great cooking. Don't skimp on quality."

OLIVE OIL

"Buy in bulk. Use with abandon."



STEP THREE

Pull off the top shell, and slide the knife blade under the oyster to detach the meat (being careful to reserve the liquid). Serve immediately in the bottom shell.

20

THE MOST VERSATILE SIDE DISH (WITH WOW-'EM TOPPINGS)

Cajun Butter

Melt 6 tablespoons unsalted butter in a small skillet over medium heat. Add 3 tablespoons finely chopped onion, 2 tablespoons finely chopped red bell pepper, 2 tablespoons finely chopped celery, and 2 tablespoons Cajun seasoning; cook 5 minutes, stirring frequently. Remove skillet from heat; add 2 more tablespoons unsalted butter. Transfer mixture to a mini food processor, and process until smooth. Let cool to room temperature. (Sprinkle corn with ¼ cup fresh cilantro leaves before serving.) Makes 8 servings.



GRILLED CORN

Preheat grill to medium heat (300° to 350°). Coat 8 ears shucked corn with cooking spray; grill 8 minutes, turning to char on all sides.

Pesto

Combine ½ cup extra-virgin olive oil, ¼ cup pine nuts, finely chopped, 1 minced garlic clove, 1½ ounces grated pecorino Romano cheese, ¾ teaspoon salt, and ½ teaspoon freshly ground black pepper in a small bowl. Stir in 1 cup finely chopped fresh basil leaves until combined. Makes 8 servings.

Chipotle-Lime Butter

Combine 8 tablespoons softened unsalted butter, 2 teaspoons lime zest, 2 teaspoons fresh lime juice, 1 teaspoon ancho chili powder, and ½ teaspoon salt in a small bowl. (Sprinkle corn with an additional ½ teaspoon salt and 2 ounces crumbled cotija cheese before serving.) Makes 8 servings.



21

An Elegant Yet Easy Lunch

Citrusy Seafood Salad

HANDS-ON TIME: 15 minutes **TOTAL TIME:** 15 minutes

- **1 orange, peeled**
- **2 cups chopped, cooked, and chilled seafood (such as lobster and shrimp)**
- **2 heaping tablespoons finely chopped celery**
- **2 tablespoons chopped fresh parsley**
- **2 tablespoons thinly sliced shallots or red onion**
- **2 teaspoons fresh lemon juice**
- **2 teaspoons white wine vinegar**
- **2 tablespoons extra-virgin olive oil**
- **½ teaspoon honey**
- **½ teaspoon kosher salt**
- **¼ teaspoon freshly ground black pepper**
- **Cucumber slices**

1. Holding orange in the palm of your hand, slice between membranes, and gently remove whole segments.

2. Combine seafood and next 3 ingredients in a medium bowl; toss to combine.

3. Whisk together lemon juice and next 5 ingredients in a small bowl; drizzle over seafood mixture, tossing to coat. Add orange segments, and toss gently. Line 2 bowls with cucumber slices, and top with seafood salad. Makes 2 servings.

22

THE MOST SURPRISING DOUBLE-DUTY TOOL

A Turkey Fryer

"It makes a great lobster pot! This one is big enough to accommodate the largest gatherings, and I can keep the whole process outside," Seaver says. "It's well-suited for a layered clambake-style preparation with seaweed, potatoes, and lobsters."



Kamp Kitchen 30 qt. Turkey Fryer Package, $60; homedepot.com

23

THE MOST GRACEFUL WAY TO EAT LOBSTER

"Throw grace out the window," says Seaver. "You're on the coast eating lobster: Enjoy!"

24

HOW TO

CRACK A LOBSTER



STEP ONE

Hold the lobster in two hands with its back down, and bend it away from you to crack the tail away from the body.



STEP TWO

Crack open the upper body from the bottom to remove the meat.



STEP THREE

Remove the flippers from the tail, and use a small fork to get any meat out of them. Slide a fork into the shell where the flippers were, and push the tail meat out the other side in one piece.



STEP FOUR

Twist off the claws and crack them using a nutcracker or pliers to extract the meat. Pull off the legs, and use a small fork to extract the meat, or suck it out from the top.

RECIPES BY ROBIN BASHINSKY. ADAM HICKMAN, DARCY LENZ, AND DEB WISE; PHOTOGRAPHS BY IAIN BAGWELL, JENNIFER CAUSEY, STEPHEN DEVRIES, GREG DUPREE, AND HECTOR SANCHEZ; STOCK PHOTOGRAPHY BY JEAN-MICHEL GEORGES/GETTY IMAGES, JULICHKA/GETTY IMAGES, GARY SERGRAVES/GETTY IMAGES, SF.FOODPHOTO/GETTY IMAGES, KARL SHONE/GETTY IMAGES; PROP STYLING BY RACHAEL BURROW AND HEATHER CHADDUCK HILLEGAS; FOOD STYLING BY MARIAN COOPER CAIRNS, KELLIE GERBER KELLY, AND ERIN MERHAR; ILLUSTRATIONS BY MATT CASERTA AND TEMPY SEGREST

25 A DESSERT THAT MAKES GUESTS ASK FOR SECONDS ... AND THIRDS

Foolproof Key Lime Pie

HANDS-ON: 23 minutes **TOTAL:** 3 hours

- **12 graham cracker sheets, finely ground (1½ cups graham cracker crumbs)**
- **¼ cup packed brown sugar**
- **¼ teaspoon salt, divided**
- **6 tablespoons unsalted butter, melted**
- **1 cup heavy cream, divided**
- **3 teaspoons Key lime zest, divided**
- **½ cup fresh Key lime juice**
- **1 (14-ounce) can sweetened condensed milk**
- **2 large egg yolks**
- **1 large egg**
- **1 tablespoon powdered sugar**
- **½ teaspoon vanilla extract**

Garnish: Key lime slices

1. Preheat oven to 350°. Combine cracker crumbs, sugar, and ⅛ teaspoon salt in a bowl, stirring well to combine. Drizzle butter over crumb mixture; toss with a fork until crumbs are moist. Press crumb mixture into bottom and up sides of a 9-inch glass or ceramic pie dish. Bake 8 minutes; let cool on a wire rack.

2. Whisk together ⅓ cup cream, 2 teaspoons lime zest, lime juice, milk, eggs, and remaining ⅛ teaspoon salt in a bowl until smooth. Pour mixture into cooled crust. Bake 15 minutes. Remove from oven; let cool 15 minutes. Refrigerate 2 hours or until set.

3. Combine powdered sugar, vanilla, and remaining ⅔ cup cream in a bowl. Beat with an electric mixer at high speed until soft peaks form. Dollop pie with whipped cream; garnish, if desired. Makes 8 servings. ■



Island Creek oysters with Traditional Mignonette Sauce (recipe on page 77)

PROP STYLING BY RACHAEL BURROW; FOOD STYLING BY CATHERINE STEELE

THE STORY OF AN OYSTER



Chef and author **MICHAEL RUHLMAN** travels from a New York City bistro to the briny breeding grounds of the world's most extraordinary bivalve

PHOTOGRAPHS BY ELIZABETH CECIL
OPPOSITE PAGE PHOTOGRAPHED BY STEPHEN DEVRIES

Island Creek Oysters' "oysterplex" is a floating platform for sorting and bagging on Duxbury Bay.



The distinctive shape and color of Peter's Point oysters, pulled fresh from the water

I **STOOD ON A BARGE** off Cape Cod in a cool May breeze, the oysterman's muddy hand extending a shucked offering, the white interior of the shell pure and rimmed an emerald green, the flesh of the oyster itself floating in clear ocean brine. It was mine.

Some men follow women, across continents, across oceans. I had followed an oyster—from Le Gigot, a tiny bistro on Cornelia Street in Manhattan's West Village, to this floating shack on Buzzards Bay—to taste, at its source, one of the most delicious oysters I've had, a Peter's Point.

I tilted the shell back, taking in the brine, my front teeth tugging the flesh onto my tongue, a sharp and heady salt water bracing my mouth, opening it to sea-plant flavors and then a sweet finish. I slowly chewed the resistant, supple meat.

The oysterman smiled and shucked another.

WHAT IS IT ABOUT THE OYSTER that so beguiles? It's a food like no other. It initially repels; who would want to eat their first oyster? It's the only food we consume that's still alive. It's food that tastes distinctly of its place. And that taste is lovely and intriguing, a strange mixture of salty and sweet, with flavors that range from the sea to fruit to butter. But I think the writer Rowan Jacobsen, in his book *The Geography of Oysters,* best explains its mysterious allure when he writes, "At some level, it's not about taste or smell at all. Because an oyster, like a lover, first captures you by bewitching the mind."

And so it did mine, in that West Village restaurant, to the point that, having eaten my first Peter's Point oyster, I had to ask for details. The server explained that they were from Duxbury, which wasn't precisely true but was enough to get me on my way, 250 miles northeast to that little town on the Massachusetts coast midway between Boston and Cape Cod.

There, on a Duxbury Bay dotted with skiffs and high-school rowing teams and oyster barges, is Island Creek Oysters, started nearly 20 years ago by Skip Bennett, now a tall, boyish 50-year-old, sunglasses resting on the visor of his ball cap and ready to smile, especially if he's talking about oyster farming.

The mid-1990s proved to be an auspicious time to venture into oyster farming, Bennett says. The business then was opaque, with few regulations on labeling and little information for chefs on the provenance of the oysters they ordered from distributors, or how long they'd been out of the water. "Chefs couldn't put them on their menu because it was a total dice roll," he says.

In the fall of 2001, when his first sizeable crop peaked, Bennett had to hand-sell his oysters in an industry suspicious of them. He drove his truck north to East Coast Grill, one of the best-known and respected restaurants in Boston. The chef, Chris Schlesinger, happened to be in the kitchen when Bennett showed up. He tasted the oysters Bennett opened for him and said, "I'll take every oyster you can bring me."

The business had begun, a harbinger of an oyster revolution in America.

MY OWN OYSTER HISTORY is a little embarrassing. A Cleveland boy raised on the coast of Lake Erie, I wouldn't eat them, period, until 1988, when my girlfriend told me I must (and girlfriends can get a guy to eat almost anything). She took me to a rustic shack in Jensen Beach, Florida, near where we lived. She scoffed as I poured hot sauce all over my first one (wanting simply to swallow it like a pill to avoid tasting it). Over time she did her best to educate me in the ways of oysters, insisting they were best simply with a few drops of lemon juice. I conceded, and with that, the true allure of the oyster took hold of my soul.

Twenty-five years later, having become ensconced in the food world, I began writing Thomas Keller and Jeffrey Cerciello's *Bouchon* cookbook. In the name of research I would sit at Bouchon's zinc bar, order a glass of Schramsberg sparkling wine and a variety of Penn Cove oysters from Washington State, some of the freshest and best oysters available. Shortly thereafter Thomas,



Walking the shallows of Hunts Flats in Duxbury Bay



Sizing and cleaning the haul



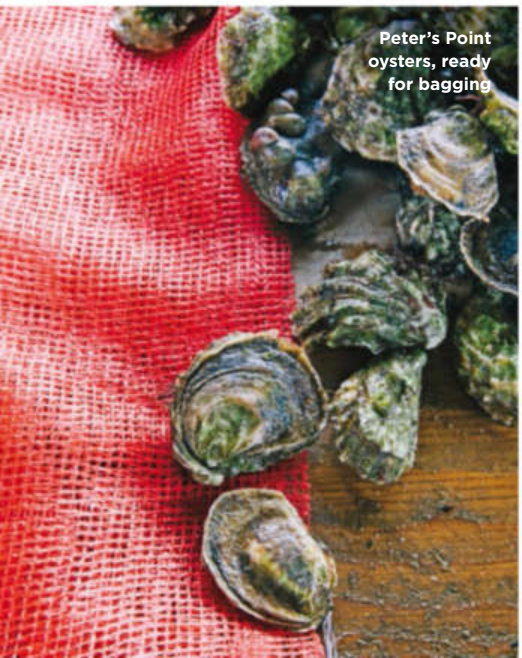
One of the Onset Oyster Corp. crew



Essentials of the oyster-man's trade



Raking in Peter's Points



Peter's Point oysters, ready for bagging

The farm crew at Onset Oyster Corp.





Island Creek oysters maturing on Hunts Flats



Jeffrey, and I traveled to Lyon, the French city where the *bouchon,* a style of casual bistro serving communal food, originated. At one restaurant, Thomas ordered a dozen oysters, European Flats. He explained that these would be very minerally and finish with a cucumber flavor.

"Right," I thought. "Cucumber, sure." But I kept my mouth shut. Until the oysters arrived. Cucumber! It astonished. The mysteries and the pleasures of the oyster would continue to grow for me. And that oyster in Lyon would be the best oyster I'd ever tasted. Until I set foot into Le Gigot.

WHAT IS IT ABOUT THE OYSTER THAT SO BEGUILES? IT'S A FOOD LIKE NO OTHER. IT'S FOOD THAT TASTES DISTINCTLY OF ITS PLACE

REACHING ISLAND CREEK OYSTERS is only the first step of the journey to the source of the oyster that had enchanted me. Island Creek doesn't grow the Peter's Points; a seafood collaborative, it ships them, along with those from other small farmers, a total of 220,000 oysters weekly. The actual source is a half-hour's drive south to the home of Bob Tourigny in Onset, Massachusetts, a small town at the northernmost tip of Buzzards Bay.

Tourigny's Onset Oyster Corp.—a dock, a barge, a skiff—grows oysters on about seven acres of Fisherman's Cove. The cove at high tide is about 6 feet deep, and at low tide, when they hand-harvest the oysters using rakes, it's about 2 feet and the oysters are easy to reach.

By day, Tourigny is a reverse mortgage banker. His partner, longtime quahog farmer Dennis Pittsley, handles the daily harvesting, culling, and bagging. Not unpleasant work in summer, but considerably more difficult in January, February, and March, when snow and ice and wind make the hand-harvesting especially grueling.

"People ask me, 'Why do your oysters cost so much?'" Tourigny says to me as he stands over a table covered with freshly pulled oysters, culling them with gloved hands to separate keepers from those that will go back into the water for more maturing. He wishes people better understood the labor involved.

One of the reasons that Peter's Point oysters taste so rich is the wealth of algae in the water where they grow, which they eat as they filter water, as much as 50 gallons daily. There is so much algae, in fact, that their shells are a vivid green when they're harvested. "Normally at low tide they're in 2½ feet of water," says Pittsley, "but if I put them in a foot of water, put them along the shoreline, they turn this beautiful green."

This is what Skip Bennett at Island Creek calls "the hand of the grower," an acknowledgment of the fact that the shape of the oyster's shell, its color, and of course its flavor are variable and in some measure directed by the farmer.

Pittsley hops in the skiff to fetch oysterman John McCarthy, along with the 500-odd oysters the near-septuagenarian has harvested this morning. Tourigny and two workers wash and cull and bag the oysters on the barge. When the 80 bags—8,000 oysters—are loaded onto the skiff, Pittsley hops in and motors off to deliver them to a waiting Island Creek truck.

TURNING LEFT off a bustling Bleecker Street in Manhattan onto narrow Cornelia, I return to Le Gigot, to talk oysters with owner Pamela Decaire and likely to eat the Peter's Points I saw raked out of Buzzards Bay just a few days ago.

"If I have my choice, it's Peter's Point," Decaire says from behind the zinc bar of her restaurant. "I love the brininess of it and the deeper cup. Size is so important. The iodine level with all the algae, I love. That's where the green comes from; the greens are beautiful.

"There were a couple of weeks this winter when the oysters were under ice and we couldn't get them—but that first shipment that came in after the ice, God they were good."

Of course it is lovely to eat a dozen oysters on the half-shell, with a cold dry Muscadet, a squeeze of lemon or a few drops of mignonette. But frankly, I loved most slurping that muddy oyster, feet above where it grew, silt and algae from the bottom of the shell clinging to my lower lip as I sucked the oyster out. There, in the salty air coming off Buzzards Bay, to the music of lapping water against the dock pilings, I found, and had, the best oyster I've ever tasted.

Michael Ruhlman is the author of more than 20 books, primarily on food and cooking, as well as a new collection of novellas, In Short Measure. *This is his first piece for* Coastal Living.

ODE TO OYSTERS Find 15 ways to broil, bake, fry, or slurp them at home at **coastalliving.com/oyster-recipes**

STEPHEN DEVRIES; PROP STYLING BY RACHAEL BURROW; FOOD STYLING BY CATHERINE STEELE

DRESSING YOUR OYSTERS

When having a few oysters, I prefer just a few drops of lemon juice to enhance the pure flavor of the bite. But if I'm ordering a dozen, I love to vary the acidity and add additional flavors by seasoning some of the oysters with a mignonette sauce: a mixture of vinegar, minced shallot, and freshly ground pepper. These variations on the classic recipe allow for some variety. The vinegar should be a good-quality white wine vinegar, the shallots minced finely, and the pepper ground finely enough that it won't stick in your guests' teeth—that is, a fine to medium-fine grind. Add just a few drops and a few pieces of minced shallot to the oyster before slurping. **—Michael Ruhlman**



TRADITIONAL MIGNONETTE SAUCE

- **¼ cup white wine vinegar**
- **1 tablespoon finely minced shallot**
- **⅛ to ¼ teaspoon freshly ground pepper**

Stir together all ingredients; let sit at least 10 minutes or up to 1 hour before serving. Makes about ¼ cup.

SWEET MIGNONETTE SAUCE

- **4 tablespoons white wine vinegar**
- **3 tablespoons rice wine vinegar**
- **1 tablespoon finely minced shallot**
- **¼ teaspoon freshly ground pepper**
- **Diced sweet green apple (optional)**

Stir together first 4 ingredients and apple, if desired; let sit at least 10 minutes or up to 1 hour before serving. Makes about ⅓ cup.

HOT MIGNONETTE SAUCE

- **¼ cup white wine vinegar**
- **1 tablespoon finely minced shallot**
- **1 teaspoon sriracha sauce**
- **⅛ to ¼ teaspoon freshly ground pepper**

Stir together all ingredients; let sit at least 10 minutes or up to 1 hour before serving. Makes about ⅓ cup.

WILD FLAVOR BY THE SEA

THE OFF-THE-GRID DREAM STORY—AND EPICALLY GOOD RECIPES—OF TULUM'S HARTWOOD RESTAURANT

BY ERIC WERNER AND MYA HENRY
PHOTOGRAPHS BY GENTL & HYERS



Clockwise: The edge of the Yucatán; tortillas are made fresh with every meal at Hartwood; local citrus, a key ingredient in the restaurant's dishes; the authors, Henry and Werner







Valladolid Tomato Salad (recipe on page 84)



In December 2009, we found ourselves at the one stoplight in Tulum, wondering what would happen if we didn't make that right turn toward the airport.

For the last few days of our escape from freezing New York City, we'd been fantasizing about starting a new life here. What would our lives be like if we didn't have to work until 2 a.m. every morning and weren't always worried about paying rent? There were restaurants in Tulum, but there was room for more, and everyone in town seemed to know how to relax. When they worked, they worked hard, but when they had time to themselves, they spent it drinking up this paradise. We could picture swimming in the clear blue Caribbean in the morning, cooking in the evening, and closing up to travel during the summer.

Sometimes you dream out loud because it feels good to put voice to a fantasy, then you go back to your old habits. But the more we talked, the more we began to realize that we were serious about staying. Maybe. What if we changed our tickets, told everybody back home that the flights were canceled, and spent a few days crunching numbers and looking at real estate? What if we changed our lives entirely?

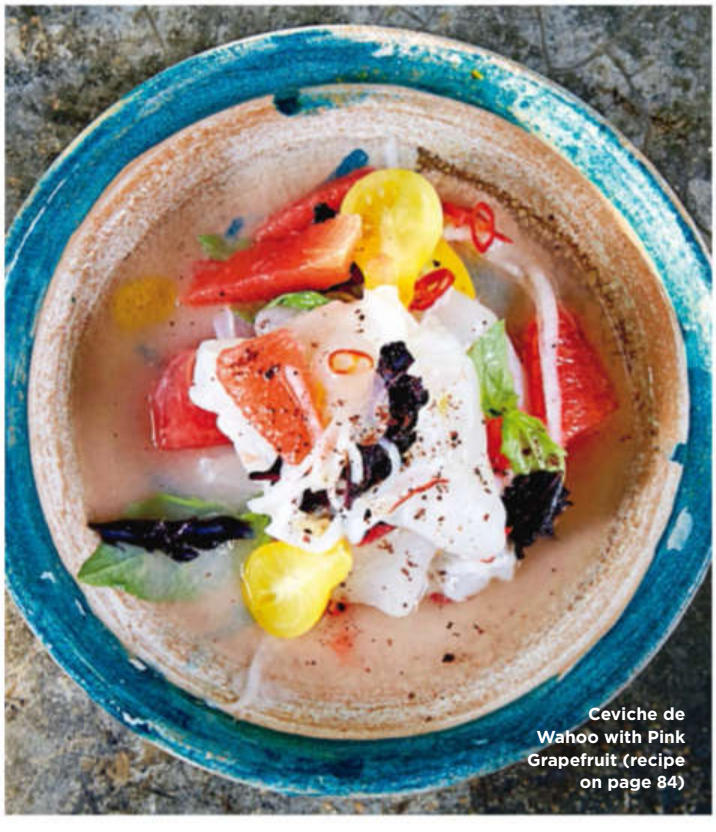
At the time, the only commitment we had was to each other. We didn't have kids. We didn't own property. We had jobs we could leave. We knew we were fortunate to have work following the financial collapse the year before, but we were so caught up with the high-RPM restaurant world that we never had time to see each other.

We'd begun asking ourselves what it was all for. Then, finally, one day, we decided it was time to give up a rent-stabilized East Village apartment, pack up our lives, and move to Tulum.

We returned to Mexico in May 2010. We had only a vague plan at that point. We were still looking at properties and just beginning to untangle the complicated regulations that governed the real estate on the beach. It's a protected environment, and it's literally off the grid—the power lines stop at the bend in the road. We weren't interested in taking over an existing restaurant. We wanted to build one ourselves—even if that meant installing a septic system and having potable water trucked in every day. If we wanted electricity, we'd have to look to solar panels and gas generators, so we decided that the restaurant would cook everything on wood, either on a grill or in an oven—no propane burners or electric rings. That meant finding a supply of properly cured hardwood in a part of the world where the jungle is so lush and humid that dead trees don't dry out—they're eventually reabsorbed by the land.

In July, we found a place: an unappreciated, overgrown piece of the jungle right on the beach road with a fig tree out front.





Ceviche de Wahoo with Pink Grapefruit (recipe on page 84)



LOS PICKLES

We make most of our pickles with a simple cold brine solution because we're not preserving these ingredients so much as focusing their flavors. Most of the following pickles are best refrigerated for at least 4 hours before using, or overnight, in order to allow the flavors to develop, but you can use them sooner if you must. They will keep in the refrigerator for a week.

Almost all the pickles here work the same way: slice up what you're going to pickle and put it into a jar, mix the brine solution, and pour it in. These recipes are designed to work for a 1-pint Mason jar, but the yield from the produce you use might be different from what we get in the Yucatán. If you have too much solution, don't use it all; if you have too little, give the jar a shake every so often to distribute the liquid. Don't limit yourself to the following recipes—once you get the hang of it, start pickling all your favorite produce.

PICKLED WHITE ONIONS

- 1 white onion, thinly sliced on a mandoline or with a sharp knife
- 1 cup white vinegar
- 1 tablespoon sugar
- 1½ teaspoons kosher salt

PICKLED RED ONIONS

- 1 red onion, thinly sliced on a mandoline or with a sharp knife
- 1 cup white vinegar
- ¼ cup fresh lime juice (from 2 to 3 limes)
- ¼ cup sugar
- 1 tablespoon kosher salt

PICKLED RADISHES

- 2 bunches small radishes (about 24), trimmed and quartered (2 cups)
- ½ cup white vinegar
- ½ cup fresh lime juice (from 5 to 6 limes)
- 1 tablespoon kosher salt

PICKLED JALAPEÑOS

- 2 cups thinly sliced jalapeños (5 or 6 medium or 10 to 12 small) with seeds intact, stems removed
- 1 cup white vinegar
- 2 tablespoons sugar
- 1½ teaspoons kosher salt

PICKLED NANCE

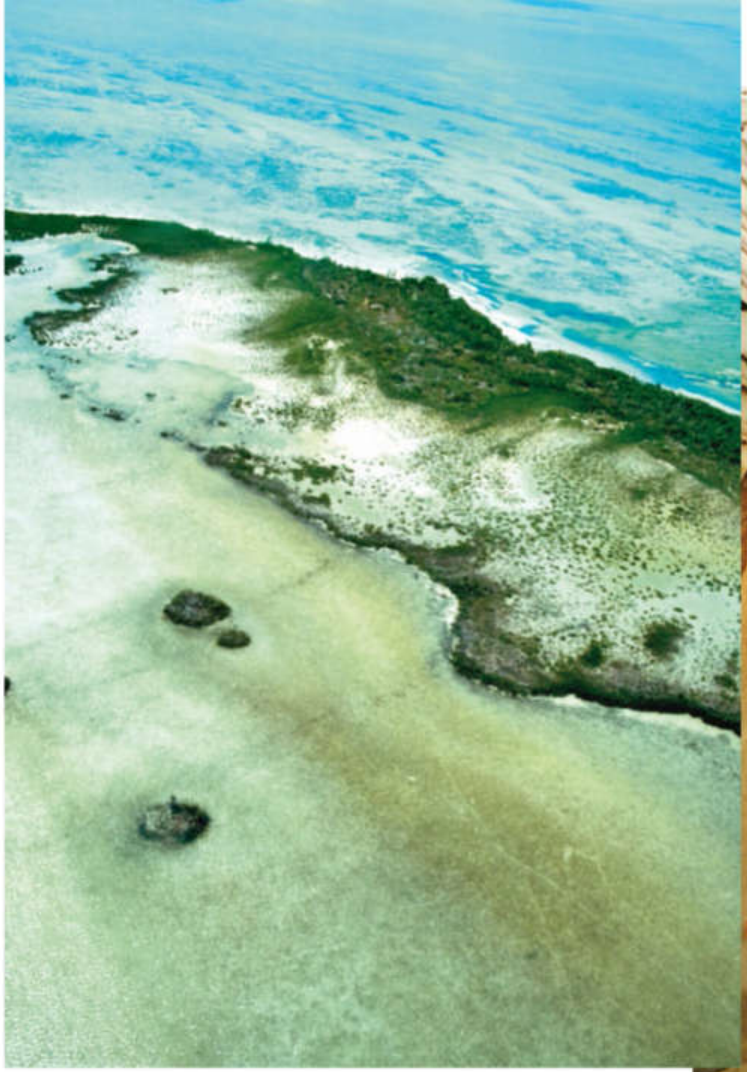
- 2 cups nance fruit (left whole)
- 4 pieces dried chile chawa
- 1 cup white vinegar
- 1½ teaspoons kosher salt

PICKLED SPRING ONIONS

- 8 spring onions, trimmed and halved, bulbs separated and stalks trimmed to 3-inch lengths
- 3 habaneros (left whole)
- 1 cup white vinegar
- 1 tablespoon sugar
- 1½ teaspoons kosher salt



Clockwise from top, left: A swim in the cooling, mineral-rich waters of Cenote Cristal; Hartwood uses pickled flavors in nearly every recipe; the open-air kitchen, where dishes are cooked by wood-burning oven or grill.









Maya Prawns with Chipotle Mezcal Sauce (recipe on page 84)





Clockwise from top, left: The natural Yucatán coastline; in Hartwood's delightful bar, nearly all cocktails are made with juices prepared fresh each day from whatever fruits are at peak ripeness—their favorite spirit is mezcal, whether smoky or more subtle; the beauty of the jungle; Werner and Henry's daughter.

The plot was about 3,000 square feet, and it sloped steeply. The palm trees and plants were so thick you couldn't see the ground. We fell in love with it.

We could afford it because of the money we had saved, the possessions we'd eBayed, and Mya's good credit rating. At the time, there wasn't much on the jungle side of the road. All the hotels and most of the restaurants were on the beach side, facing the water. There were a handful of restaurants and shops on the jungle side, but it was generally ignored, more of a place for a hotel to locate a generator or a parking area. But it was within our budget. And, from the front, you could catch glimpses of the beach, though you could hear the water better than you could see it.

We signed the papers in August.

When we'd first started talking about doing this, everyone looked at us like we were crazy. It was just the two of us, but it finally began to happen. The permits were filed and approved and we started to clear the land. We didn't have a crew of workers or a backhoe; we had ourselves and some machetes. As we hacked through the plants, we came across snakes and iguanas and other creatures. There was standing water in places, and you could sink into the mud up to your thighs. It was certainly culture shock from what we knew in New York, not because of the overwhelming sense of being out in nature, but because we were moving so slowly after living in a city where everything is boom-boom-boom. We were forced to realize our approach was totally wrong and we needed to relax a little bit.

That's when we first learned the double meaning of *mañana.* It can mean two things: it can mean "tomorrow," or it can mean, "Yeah, later, like tomorrow or something." When you're told, *"Mañana, mañana,"* you're actually going to get it tomorrow morning. If you need it right away, it's better to hear the mañana, mañana rather than just the mañana. Because when you get just the mañana, well, you never know when that will be. It could be sometime tomorrow, or never. Or it could mean, "Next week when I feel like it, or when I need money again, because right now I don't need money, so, yeah, mañana." Both mañana, mañana and mañana serve their purpose. You just need to know when you need which one.

We were working with a team of talented young architects who were hungry to get a start in Tulum. At first they wanted something more streamlined and modern, but we wanted a place that looked frozen in time, as if settlers had just tied up their boat and unloaded all of their possessions, their battered metal teapots and silverware and linen napkins. We wanted it to feel like a shipwreck. And we wanted it to be open to the sky and to the road and to the jungle.

All of our hard work is what drew people to Hartwood, especially in the beginning, when it was so simple and we were really just right out in the open for everybody to see. We were sweating. We made mistakes. But people were kind. In an era of huge, well-financed restaurants, they saw what was going on and said, "This is a love project, isn't it?"

It still is.

Valladolid Tomato Salad

Find sunflower sprouts in the produce section of a good market or at a health food store.

Dressing

- **1 tablespoon sunflower seeds, toasted in a dry skillet until lightly browned**
- **½ cup basil leaves**
- **1 tablespoon fresh lime juice**
- **¼ teaspoon honey**
- **¼ teaspoon kosher salt**
- **⅓ cup olive oil**

Salad

- **6 heirloom tomatoes, cut into 6 wedges each**
- **2 cups sunflower sprouts**
- **½ cup Pickled Red Onions (recipe on page 81)**
- **1 teaspoon kosher salt**
- **¼ cup crumbled queso cotija (or queso fresco, feta, or ricotta salata)**

1. Make the dressing: Combine the sunflower seeds, basil, lime juice, honey, salt, and olive oil in a blender and blend until smooth.

2. Put the tomatoes in a mixing bowl, add 1½ cups of the sunflower sprouts, the pickled red onions, dressing, and salt, and toss to combine. Arrange on a serving dish and garnish with the cotija and remaining ½ cup sunflower sprouts. Serves 6.

Ceviche de Wahoo with Pink Grapefruit

- **1 cup fresh pink grapefruit juice**
- **½ cup fresh mandarin orange juice (or substitute regular orange juice)**
- **¼ cup fresh lime juice (from 2 to 3 limes)**
- **1 teaspoon honey**
- **1 teaspoon kosher salt, or to taste**
- **1 pound wahoo fillets, trimmed and cut into ¼-inch-thick slices**
- **1 pink grapefruit, suprêmed**
- **1 cup cherry tomatoes, halved**
- **¼ cup Pickled White Onions or Red Onions (recipe on page 81)**
- **½ serrano chile, thinly sliced**
- **16 green basil leaves**
- **16 purple basil leaves (or additional regular basil)**
- **16 mint leaves**

1. Mix together the grapefruit juice, orange juice, lime juice, honey, and salt in a bowl and stir with a spoon or whisk to blend. Add the wahoo, toss lightly to coat, and refrigerate for 15 to 20 minutes.

2. Add the grapefruit suprêmes, tomatoes, pickled onions, serrano, basil, and mint to wahoo and toss well. Taste and adjust the seasoning.

3. Divide the ceviche among four small bowls. Serve immediately. Serves 4 to 6.

Maya Prawns with Chipotle Mezcal Sauce

- **2 bunches beet greens, washed well**
- **¼ cup sugar**
- **1 tablespoon plus 2 teaspoons kosher salt**
- **1 carrot, peeled and julienned**
- **1 bunch scallions, cut into 1-inch lengths**
- **2 tablespoons minced garlic**
- **1 cup Chipotle Mezcal Sauce (recipe follows)**
- **2 pounds Maya prawns or extra-large head-on shrimp (U10 or U12), shells slit down the back but left on, veins removed**
- **Olive oil**
- **Freshly ground black pepper**
- **1 tablespoon chile powder**
- **1 cup thinly sliced cucumbers**
- **½ cup thinly sliced radishes**
- **3 mandarin oranges or clementines, suprêmed**

1. Remove the stems from 1 bunch of beet greens. Put the greens in a bowl, sprinkle with 2 tablespoons of the sugar and 1 tablespoon of the salt, and massage into the greens. Let sit for about 30 minutes, or until wilted.

2. Drain the greens and place in a clean large bowl. Add the carrot, scallions, garlic, and ¾ cup of the chipotle mezcal sauce and mix well. Transfer to a nonreactive container, cover, and refrigerate overnight.

3. Prepare a grill for high heat. (Prawns should be cooked quickly, so you need to have the embers going.)

4. Put the prawns in a large bowl. Drizzle with olive oil, sprinkle with salt and pepper and the chile powder, and mix well. Oil the grill grate and grill the prawns until the flesh is just opaque and nice grill marks have formed, about 1 minute per side. Remove from the heat and let cool.

5. While the prawns cool, put the cucumbers in a small bowl and sprinkle with the remaining 2 tablespoons sugar and 2 teaspoons salt. Let sit for about 10 minutes.

6. Remove the stems from the second bunch of beet greens and put the greens in a large bowl. Add wilted beet greens and mix well.

7. Divide the cucumber among six plates. Arrange the beet greens on top of the cucumber and scatter the radishes and mandarin oranges over them. Place the prawns on top and drizzle with the olive oil and the remaining ¼ cup of sauce. Serves 6.

Chipotle Mezcal Sauce

- **1 cup chipotle chiles in adobo sauce**
- **2 tablespoons fresh lime juice**
- **¼ cup white vinegar**
- **¼ cup mezcal**
- **⅓ cup water**
- **1½ teaspoons kosher salt**

1. Combine all the ingredients in a blender and blend on high until smooth, adding more water if needed. Makes about 2 cups.



Living the good life



Wine Cooler

Combine 20 mint leaves, 4 thin slices ginger, and 1 teaspoon honey in a glass and muddle with a bar spoon. Add ice cubes, 4 mandarin orange or clementine segments, 6 to 8 slices peeled cucumber, and 1 cup Chardonnay. Top off with ¼ cup soda water and mix gently with spoon. Makes 1 drink.



Hartwood: Bright, Wild Flavors from the Edge of the Yucatán; $40; hartwoodtulum.com/book

Horchata Cake

- **6 tablespoons sunflower oil**
- **3 cups all-purpose flour**
- **1 teaspoon baking soda**
- **1 teaspoon kosher salt**
- **1 teaspoon ground cinnamon**
- **2 cups sugar**
- **8 tablespoons (1 stick) unsalted butter, softened**
- **3 large eggs**
- **2 large egg yolks**
- **½ cup plain whole-milk yogurt**
- **½ cup Horchata (recipe follows)**
- **2 teaspoons vanilla extract**

1. Make the cake: Preheat the oven to 325°F. Grease a 10-inch springform pan with 1 tablespoon of the sunflower oil (you can line the pan with greased parchment paper if it is old and prone to sticking); set aside.

2. Whisk the flour, baking soda, salt, and cinnamon together in a medium bowl; set aside.

3. Using a handheld electric mixer on medium-high speed, cream the sugar, butter, and the remaining 5 tablespoons oil in a large bowl until light and fluffy (the mixture will resemble wet sand). Reduce the speed to medium-low and add the eggs one at a time, followed by the egg yolks, beating well after each addition. Add the yogurt, horchata, and vanilla, beating to blend. Slowly add the flour mixture, beating just to blend.

4. Pour the cake batter into the pan and lightly tap the pan against your work surface to eliminate any air pockets. Bake the cake for 1 to 1¼ hours, until a toothpick or tester inserted into the center comes out clean; the cake should pull away from the sides of the pan and be golden brown. Let cool completely. Serves 8.

Frosting

- **12 ounces (1½ large packages) cream cheese, softened**
- **¾ cup confectioners' sugar**
- **2 tablespoons whole milk, or as needed**
- **2 teaspoons light honey**
- **½ teaspoon vanilla extract**
- **¼ teaspoon kosher salt**
- **Prickly pear syrup for garnish (optional)**

1. Make the frosting: With a handheld mixer, blend the cream cheese, confectioners' sugar, milk, honey, vanilla, and salt together in a large bowl until smooth and creamy; if necessary, add another splash of milk.

2. Remove the sides of the pan and slide the cake onto a serving plate. Frost the sides of the cake, then frost the top generously with the remaining frosting, using the back of a spoon to create a design that resembles swells in the sea. If you'd like, channel your inner Jackson Pollock and splatter with prickly pear syrup, which is made by simmering prickly pear with a little sugar and water until nice and sticky.



Horchata Cake

Horchata

- **5 cups water**
- **2 cups long-grain white rice**
- **2 cinnamon sticks**
- **1 tablespoon allspice berries**
- **1 zapote negro seed (or substitute 10 whole almonds)**
- **½ cup sugar, or to taste**

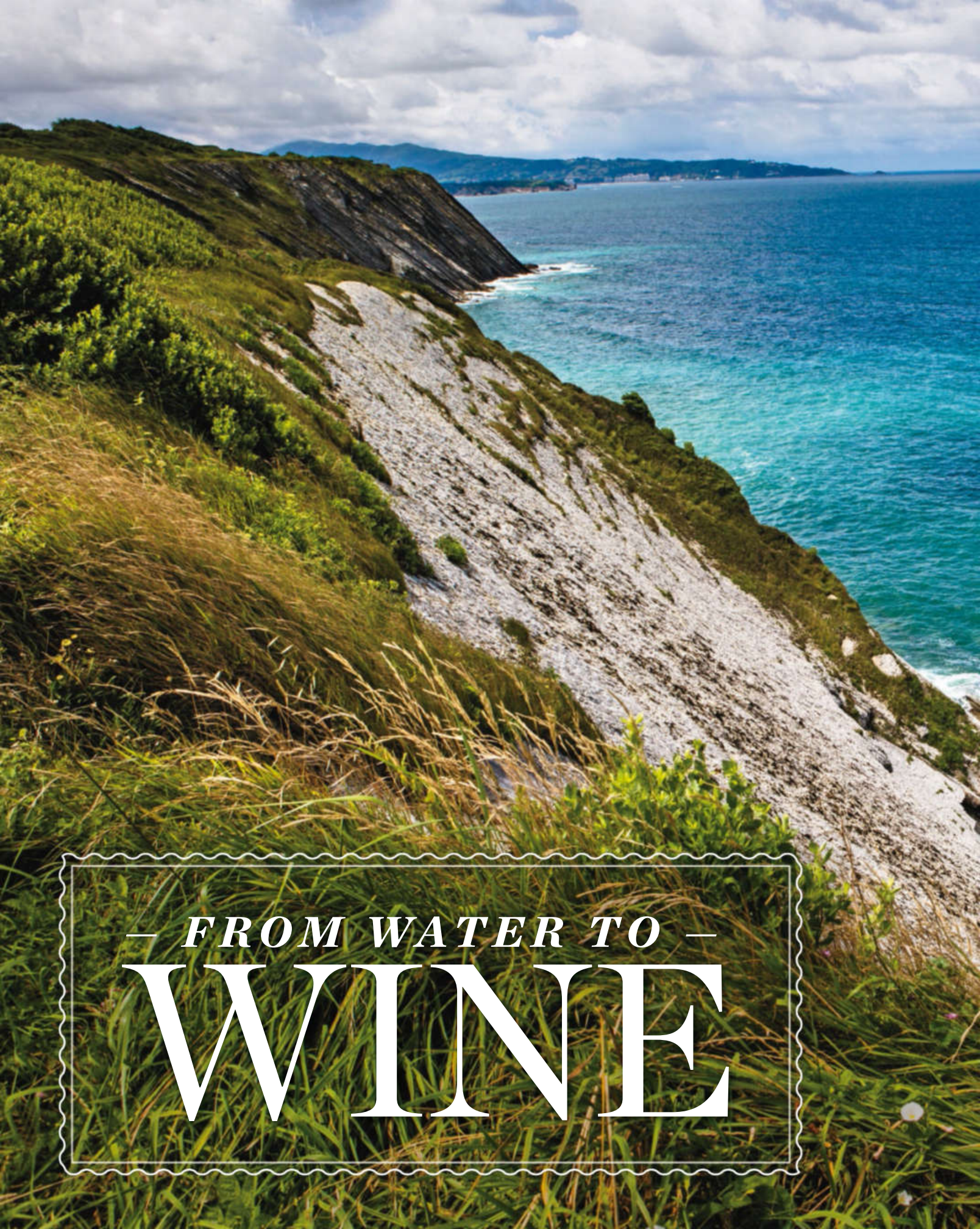
1. Heat the water in a saucepan over low heat just until it is hot.

2. Meanwhile, put the rice, cinnamon sticks, and allspice berries in a large cast-iron skillet and toast, stirring occasionally, over medium-low heat until the rice is golden and the mixture smells nutty. Remove from the heat and pulverize in a blender until you have a very fine powder. Transfer to a medium bowl.

3. Pour the warm water over the rice powder. Add the zapote negro seed (or almonds) and sugar. Stir, cover, and refrigerate overnight, or for at least 10 hours.

4. Remove the zapote negro seed (leave the almonds, if using), transfer the mixture to a blender, and puree until very smooth. Pass through a fine-mesh sieve or a colander lined with cheesecloth into a bowl or other container. Add more cold water if you'd like to make the horchata thinner and more sugar to taste if desired. Cover and refrigerate until ready to serve, or up to 2 days. Makes about 6 cups. ■

Excerpted from *Hartwood* by Eric Werner and Mya Henry (Artisan Books). Copyright © 2015. Photographs by Gentl & Hyers.


— FROM WATER TO —
WINE

On the ocean floor off the Basque coast, a French vintner's harvest is aging to perfection. **GUY MARTIN** shadows him from his sunny vineyards to the waters above his wine "cellar" deep in the sea

PHOTOGRAPHS BY **SPS**





Emmanuel Poirmeur's wine winters in 70-gallon casks sunk in 4-ton concrete sheaths that are anchored into the seabed of Saint-Jean-de-Luz Bay. Above: The revolutionary winemaker sampling his work on his winery terrace

VINTNER AND WINE ENTREPRENEUR Emmanuel Poirmeur, 38, founder and owner of the Egiategia vineyards on the Côte Basque, pops the cork on one of his 2013 white cuvées, built on the Colombard and Ugni blanc grapes. Gathered here at Poirmeur's winery for a cellar visit and a tasting are the Peirazeau family, mother-and-daughter vintners from the Burgundy house bearing their name, who open a bottle of their white. The Peirazeaus have brought friends, including a prominent wine merchant from Bordeaux.

The visitors break out a staggering picnic hamper to go with the wines: peppery homemade pâté de campagne, cured ham, a wedge of rich, goaty, local Ossau-Iraty, andouille, baguettes, and, representing the sea, two pounds of whelks fresh from the jagged shoreline rocks, with toothpicks to spear the wily raw snails out of their shells. The food and wine adorn a simple metal café table on Poirmeur's terrace—which overlooks the graceful northern sweep of Saint-Jean-de-Luz Bay in the heart of the Côte Basque. The bounty of seaside France is heaped in a perfect Matisse still life before us. But before anybody paints this tableau, we're going to devour it.

"Now," says Poirmeur with a glint in his eye, "we'll have a little war."

By that he means testing the Peirazeaus' Burgundy and his Côte Basque Colombard against the food and debating which wine goes better with what. It's a win-win war, two intensely pleasurable hours of tempting, collegial enjoyment before we are done. *Does the black pepper in the pâté hit Poirmeur's Colombard right, or do the whelks do it better—here, let me have another bite.* A degustation by the ocean is timeless—something the Gallic tribes were doing before the Romans came.

As we polish off our feast on the terrace and are about to inspect his vast old stone cellar, Poirmeur admonishes, "This doesn't happen every day."

Actually, that's not true. I had the good fortune to be with Poirmeur every day for a jam-packed work week of preparations for last year's harvest—a kind of *Coastal Living* wine-by-the-sea *agroturisme* work-exchange program. Folks arrived at the winery every day—a hotelier picking up 15 cases for a business conference, a Biarritz bistro owner dropping by for a dozen cases, a Basque pastry chef wanting a chat. They want to get next to, sniff, taste, and buy Poirmeur's work, and to pick his brain.

After a few days, it's clear: The man is a young, bold rock star in the heady cosmos of French winemaking. It's as if gastronomic France, home to Earth's most fabled food and drink, has embraced Poirmeur as a grapevine would a trellis. Poirmeur is that new structure of wine.

HOW DID HE GET THAT WAY? The short answer is that he was born French, with one of those discerning, ultrasubtle palates that seem to occur among certain humans who are ... well, born with remarkable frequency in France. The long answer is that he was born a bit of a rebel.

Poirmeur grew up on the romantic Île Saint-Louis, that luxe jewel-box island in the Seine in the middle of Paris, but his grandparents spent summers in Saint-Jean-de-Luz, and he spent his childhood holidays in the Basque country. He speaks Basque. Just two hours south of Bordeaux, this had been wine country, but viniculture had died out by the time Poirmeur was walking the hills with his grandfather.

Poirmeur holds economic and wine-making degrees, a rare double-barrelled academic pedigree, which led to his years as a viticulture industry expert at French bank Crédit Agricole, and then to his years with his hands actually on the grapes at two bastions of Bordeaux excellence, Château Margaux and Château Siran. He bailed from the big châteaux to realize his dream at home in Saint-Jean-de-Luz.

"The region and the climate weren't hostile to the vines—holding onto the land just became difficult," Poirmeur explains. "But I've wanted to make wine since I was 8, which is one reason I said to my grandfather that I'd return here to make it."

Poirmeur is not simply bringing wine-growing back to a region where it died. Egiategia, which translates from Basque as "The truth of the truth," is a revolutionary wine house in its vinification process. As a trained oenologist and a grandchild of Saint-Jean-de-Luz, Poirmeur had long



Poirmeur in his cellar with casks bound for the sea



Egiategia vines warmed by the sun in Urrugne, just inland from Saint-Jean-de-Luz

theorized that aging wine at a sufficient sea depth would provide a more stable average temperature. So he got some watertight but gas-permeable 70-gallon casks, filled them with wine, sunk them in 4-ton concrete sheaths that he had anchored into the seabed 50 feet down behind Saint-Jean-de-Luz's stone breakwater, and left them there for nine months. It took a crane, a dive boat, four scuba divers, and a few hundred pounds of lead dive weights to guide the wine casks into their concrete berths for the winter, none of which is how vintners have traditionally gone about aging their grape juice, at least not in the known 8,000-year history of making wine. Nine months later, the result was a spectacular sort of lightness, a cradled quality. The ocean had rocked that wine into being as a mother would a baby. Poirmeur began in 2008 producing blends of cellar- and sea-aged wines, and has reserved parts of recent harvests for bottling cuvées of 100-percent sea-aged wines. He's expanding his undersea tanks to receive an entire harvest on the sea floor.

When news of the successful bottling of his first "sea wine" hit France's tightly bound winemaking world in 2011—after some 50 undersea tests on his harvests since 2008—it was as if a bomb had gone off. Hordes of winemakers were beating at his door for a taste—the sea wine lent a swift and sure maturity to his blends. Poirmeur was some kind of sorcerer. As he blazed the trail to the sea floor, however, a few other vintners with submarine dreams were working hard to realize their own sea wines. Growers in France, Italy, Greece, South Africa, Australia, and the Napa Valley currently have wine aging on the sea floor, some of them putting individual bottles wired in great stainless steel cages, and some putting casks into the deep. Distillers in the Cayman Islands are experimenting with aging rum, and brewers in Scotland are piling seaproof tanks of beer down on the bottom of the North Sea.

All of Poirmeur's wine springs from the rocky dirt of the Basque coast, so this morning we're headed up for an inspection of 10 acres of his vines in Urrugne, the village just inland from Saint-Jean-de-Luz. Every winemaker has a truck, and Poirmeur's truck is a purring Jaguar—this is the Côte Basque, after all. But, in a nod to winemaking practicality, it's a Jaguar *station wagon.* "I can fit 60 cases—of six bottles each—into this car," Poirmeur laughs as I accuse him of posh Côte Basque automotive tastes, "and I bottle, label, and deliver orders so people can see that I'm doing it myself."

We dismount from the farm Jag atop a perfect row of rolling wine hills facing the ocean, and to Spain. He strides down a long row of vines, tasting a couple of grapes, jerking the espaliered tendrils higher to expose the low fruit to the sun. "We have work," he sniffs. "The grapes aren't ready." Poirmeur points to a ragged-edged mountain about 20 miles south, in Spain.

"That peak is Jaizkibel, in Basque," he says. "It's the weather knife that allows these hills to have the sun. Storms come off the Atlantic, and the mountain sweeps the clouds and rain south, toward Spain, giving us the wine microclimate here."

> The ocean had rocked that wine into being as a mother would a baby

Poirmeur's wine is sunk under a modest yellow buoy about 50 yards off the lee side of the breakwater, at the wild eastern edge of the Atlantic. After grapes are harvested in the fall, the wine winters behind the sea wall as ferocious storms pound the breakwater with 60-foot-tall waves.

Poirmeur likes to check his buoy and its chunk of sea often. Because Saint-Jean-de-Luz is a beloved yachting destination, many skippers mistake the buoy for a mooring. Yellow with a black cross on it, his buoy is meant to deter the yachtsmen from tying up, but its signage doesn't work all that well. Whether a yacht is on it or not, Poirmeur likes to head out to the buoy to see if anything is out of place or has popped loose, and, not least, to ride herd on the condition of the protective breakwater, which is nigh on 400 years old.

The morning we try to motor out to the buoy, Poirmeur's oceangoing wine truck, a sea-worn former oyster skiff christened the *Fun,* develops a cranky engine. We try to coax the *Fun* to life, but she won't budge.

A schooled ocean kayaker, Poirmeur suggests we "paddle out" instead. On Socoa Beach in front of the winery, we commandeer a two-man oceangoing kayak, one of the orange plastic crafts with no gunwhales and nominal seats. You half-straddle this thing, as if you were riding a swimming alligator. We saddle up and sally forth.

This isn't as easy as heading up to the Urrugne fields in the farm Jag. The wine lies on the seabed about a mile northwest of the winery. Poirmeur is in the aft, or skipper's, seat; I'm pulling in the bow.

When we get there, the buoy is secure, but the tide is so strong that we can only hold its grab-loop and get beaten around in circles, slo-mo-Neptune style. It's exhilarating being where the wine and the sea are communing in production. What's 50 feet below us has been through the winter, the spring, and is wine now. This seems an extreme place to vinify because it is so hostile to humans. The extraordinary wine intelligence is that Poirmeur somehow sensed the grape could take it.

Not surprisingly for a man who uses scuba divers, oyster boats, and 4-ton concrete berths to make wine, Poirmeur wants to head back around the windy, ocean side of the breakwater.

Gonna be some chop, I tell him.

"It's one of the few days we could do it in a kayak," he says, squinting at the Atlantic, barely calm enough to tolerate us. We bash out for a couple of hundred yards before turning around the breakwater's forbidding rock face. Sweating, with the heavier wash running over our bow, it takes me a bit to see just how right it is that this winemaker wants to be out here, fighting the big water, taking the hard way home.

So this is aqua-farming, and you're the farmer, I tease him.

"That's right," Poirmeur snaps back, not missing a stroke, "and a young one. Being a farmer in France is a very good thing." ■

Guy Martin is a Berlin-based correspondent for Forbes *and other American and British magazines who divides his time between Europe and his native Alabama.*



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SOUTH-OF-THE-BORDER CRAB BOIL

Invite a crowd to the table for a Lowcountry classic with a spicy accent

Jalapeño Cornbread Muffins (recipe on page 95)

Stone crab season starts October 15 on the Florida coast, where most claws are harvested.

South-of-the-Border Crab Boil (recipe on page 95)

PROP STYLING BY RACHAEL BURROW; FOOD STYLING BY KELLIE GERBER KELLEY

RECIPES BY **KATIE BARREIRA** AND **ROBIN BASHINSKY** PHOTOGRAPHS BY **JENNIFER CAUSEY**

Jicama-and-Grapefruit Slaw with Creamy Lime Dressing

Sunny Mango-Habanero Guacamole

WHAT TO DRINK

Sparkling rosés have a creamy texture from the bubbles that pairs well with the tender seafood. Red-fruit flavors tame the spicy seasonings.

OUR PICKS

Gruet Nonvintage Brut Rosé *(New Mexico, American AVA; $17).* Rose petal aromas meet briary berry, cherry, and red plum flavors; fresh-baked-bread notes lurk underneath.

Scharffenberger Nonvintage Brut Rosé "Excellence" *(Mendocino County; $23).* A crisp, vibrant side balances raspberry, strawberry, and cherry flavors, followed by a long, nutty finish.

Schramsberg Multi-Vintage "Mirabelle" Brut Rosé *(California; $29).* Wild strawberry aromas lead into a gamut of red fruit—cherry, raspberry—carried by the exuberant bubbles and acidity on a lingering finish.

—Sara Schneider

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Sunny Mango-Habanero Guacamole

Ripe habaneros bring the heat, plus a fruity, floral flavor that pairs perfectly with fresh mango.

HANDS-ON TIME: 12 minutes
TOTAL TIME: 12 minutes

- **2 cups diced peeled mango (about 3 small mangoes)**
- **⅔ cup chopped red onion**
- **½ cup chopped fresh cilantro**
- **2½ tablespoons fresh lime juice**
- **2 tablespoons fresh orange juice**
- **1 teaspoon finely chopped seeded habanero pepper**
- **1 teaspoon kosher salt**
- **4 ripe avocados, diced**
- **Tortilla chips**

Combine first 8 ingredients in a large bowl; toss to combine. Serve with chips. Makes 8 servings.

South-of-the-Border Crab Boil

An East Coast classic gets a Mexico-inspired twist with a peppy mixture of chipotle, jalapeños, and lime.

HANDS-ON TIME: 25 minutes
TOTAL TIME: 1 hour, 15 minutes

- **4 tablespoons chipotle chili powder**
- **2½ tablespoons kosher salt**
- **2 tablespoons dried oregano**
- **4 bay leaves**
- **8 ounces Spanish chorizo, sliced into ¼-inch-thick rounds**
- **1½ pounds red potatoes (about 16 small potatoes)**
- **2 sweet onions with stems intact, peeled and quartered vertically**
- **3 ears corn, husks removed and cut into thirds**
- **4 pounds medium stone crab claws (about 16 claws)**
- **1½ pounds unpeeled large shrimp**
- **4 jalapeños, thinly sliced**
- **4 limes, cut into wedges**

1. Combine first 4 ingredients and 2 gallons water in a large stockpot over high heat; bring to a boil. Reduce heat to low, and simmer 30 minutes.

2. Add chorizo, potatoes, and onions to pot. Increase heat to medium-low. Simmer 17 minutes. Add corn; simmer 5 minutes. Add crab and shrimp to pot; simmer 3 minutes. Add jalapeños; simmer 2 minutes or until shrimp is cooked.

3. Drain mixture in a large colander in batches or remove everything with a large slotted spoon onto a large sheet pan. Discard bay leaves. Crack crab claws on each knuckle with a mallet or the back of a heavy knife to expose flesh. Squeeze half of lime wedges over the whole pile. Serve with remaining lime wedges and plenty of napkins. Makes 8 servings.

Jicama-and-Grapefruit Slaw with Creamy Lime Dressing

Quickly blanching the habaneros moderates their fiery nature to make them a balanced, lively addition to this cool slaw.

HANDS-ON TIME: 15 minutes
TOTAL TIME: 45 minutes

- **2 habanero peppers, seeded and very thinly sliced**
- **½ cup mayonnaise**
- **2½ tablespoons fresh lime juice**
- **1 teaspoon grated fresh ginger**
- **1 teaspoon kosher salt**
- **¾ teaspoon sugar**
- **⅛ teaspoon ground red pepper**
- **4 cups thinly sliced peeled jicama (about 1 large jicama)**
- **1 cup thinly sliced red cabbage**
- **¾ cup red grapefruit segments (about 1 large grapefruit)**
- **3 tablespoons chopped fresh cilantro**

1. Bring a small saucepan of water to a boil over high heat. Add habanero slices; cook 20 seconds. Drain; rinse under cold water. Dry on paper towels.

2. Whisk together mayonnaise and next 5 ingredients in a large bowl. Add habaneros, jicama, and cabbage, tossing to coat. Let stand 30 minutes.

3. Transfer jicama mixture to a serving bowl. Top with grapefruit segments; sprinkle evenly with cilantro. Makes 8 servings.

Jalapeño Cornbread Muffins

For a milder muffin, remove the seeds from the jalapeños before dicing.

HANDS-ON TIME: 10 minutes
TOTAL TIME: 31 minutes

- **¾ cup yellow cornmeal**
- **3.4 ounces all-purpose flour (about ¾ cup)**
- **2 teaspoons sugar**
- **2 teaspoons baking powder**
- **½ teaspoon salt**
- **¼ teaspoon baking soda**
- **¼ cup diced jalapeños**
- **5 tablespoons butter, divided**
- **1 cup buttermilk**
- **1 large egg, lightly beaten**

1. Preheat oven to 400°. Whisk together first 7 ingredients in a bowl.

2. Place 4 tablespoons butter in a medium microwave-safe bowl. Microwave at HIGH 30 seconds or until butter melts. Whisk buttermilk and egg into melted butter. Add buttermilk mixture to cornmeal mixture, stirring until just combined.

3. Grease 8 muffin cups with remaining 1 tablespoon butter. Spoon batter evenly into prepared muffin cups. Bake 16 minutes or until edges are lightly browned. Let cool in pan on a wire rack 5 minutes. Serve warm or at room temperature. Makes 8 servings. ■



BY BARTON SEAVER

A LOBSTER TALE

Our new seafood columnist shares the fishing culture of Maine, where butter-soaked crustaceans are a beloved way of life







Seaver helps on a lobster boat near his South Freeport, Maine, home.

DECADES AGO, WHEN I WAS A KID growing up on the Chesapeake Bay, I fell victim to the siren call of a tide pool: starfish, mussels, shrimp, minnows, hermit crabs, seaweed, and barnacles all suddenly on display through the shallow lens of a receding sea. And I began to wonder—as a future chef is prone to do—just what those little marooned creatures might taste like. Seafood has always been an exploration for me. It tells a story through the tastes and aromas served at our tables.

One of those stories I've come to know well is that of the Maine lobster. I now live just yards from a working waterfront, where clammers, scallopers, and lobstermen maintain the history and heritage of this storied place. The envisioned Maine—bucolic, quiet—is, in my neighborhood, a dynamic community animated with sounds of seaside lives in motion. Some 5,500 lobstermen—often fourth- or fifth-generation operators—work this water to put food on our tables. Our streets are avenues for diesel pick-ups, running to and from boats, the rumble of motors in the early morning buzzing like an Ibiza club. This rhythm is the heartbeat of life in Maine. To eat lobster is to experience our coastal culture. And, from a cook's perspective, Maine tastes good. Its signature crustacean is a delight every way it comes, but the meat of new-shell lobsters (those recently unburdened of their old, harder shells and ready to grow new, larger ones) is tender throughout with a snappy bite.

One of my favorite ways to prepare lobster is in a *rossejat,* a souvenir of my time spent living along the coast of Spain. The lobster in this dish lends rich flavor to pasta. And by boiling it, saving its juices and shell to be returned to the liquid, I make a flavorful broth. The dish is then finished under the broiler, the high heat causing the noodles to curl upward and crisp. The garnish of aïoli throws this dish over the top. Its garlicky perfume shines as the hot noodles take on its flavor. Rossejat, made fresh from the bounty of my home state, is just one reminder of the beauty of the sea that surrounds us. Seafood is the story of all coastal communities, and there are so many flavors to explore. So with this column, let's cook up some recipes, share some drinks, and rediscover the salty taste of place. ➤

TARA DONNE (3); ILLUSTRATION BY JOEL KIMMEL

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Lobster Rossejat

(pronounced rose-ay-YACHT)

HANDS-ON TIME: 1 hour **TOTAL TIME:** 1 hour, 25 minutes

- **16 ounces uncooked spaghetti**
- **1 tablespoon extra-virgin olive oil, divided**
- **1 cup dry white wine**
- **1 bay leaf**
- **2 (1½-pound) Maine lobsters**
- **2 garlic cloves, thinly sliced**
- **1 tablespoon smoked sweet paprika**
- **1 tablespoon chopped fresh chives**
- **Classic Aïoli (recipe at right)**
- **Lemon wedges**

1. Preheat oven to 325°. Break spaghetti into 1-inch pieces; toss with 1½ teaspoons olive oil. Spread spaghetti in a single layer on a rimmed baking sheet. Bake 8 to 10 minutes or until toasted and golden brown.

2. While spaghetti bakes, combine wine, bay leaf, and 6 cups water in a large stockpot over high heat; bring to a boil. Add lobsters; cook 8 minutes. Remove lobsters from pan with tongs, reserving cooking liquid. Remove lobster meat; return lobster shells to pot over medium heat. Simmer 10 to 15 minutes; strain, reserving liquid.

3. Preheat broiler to high. Heat remaining 1½ teaspoons oil in a large paella pan or wide enameled pan over medium-high heat. Add garlic and paprika; cook 1 minute, stirring constantly. Add toasted spaghetti and 2 cups reserved cooking liquid to pan; cook until liquid is absorbed, stirring constantly. Add remaining reserved cooking liquid to pan. Bring to a boil; cook until liquid is reduced by half.

4. Transfer pan to oven; broil 6 inches from heat 8 to 10 minutes or until liquid is absorbed and edges of spaghetti are crispy. Remove pan from oven, and arrange lobster pieces on top to warm through. Sprinkle evenly with chives; serve with Classic Aïoli and lemon wedges. Makes 6 servings.

Classic Aïoli

If sauce is too thick, whisk in a little bit of water, just a few drops at a time, until aïoli reaches desired consistency.

- **2 large egg yolks**
- **1 large garlic clove, grated**
- **1½ teaspoons sherry vinegar**
- **2 teaspoons salt**
- **1¼ cups vegetable oil**

Combine first 4 ingredients in bowl of a food processor; process 30 seconds. With processor running, slowly pour in oil; process until sauce thickens. Makes about 1⅓ cups.

WHAT TO DRINK



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GREG DUPREE; PROP STYLING BY HEATHER CHADDUCK HILLEGAS; FOOD STYLING BY ERIN MERHAR; BEER: COURTESY OF MANUFACTURER

BARTON SEAVER
is a chef, sustainable seafood expert, National Geographic Explorer, and the author of several books, including *For Cod and Country.*

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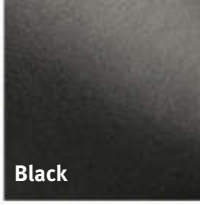
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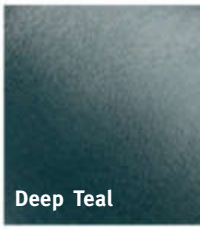
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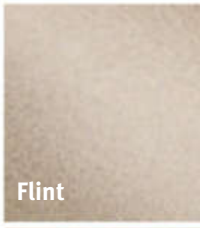
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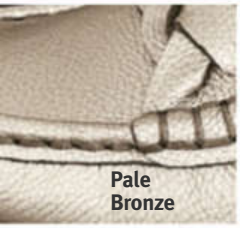
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Sarah, Wisconsin

COCKTAIL OF THE MONTH

This blushing beauty is a cool, creamy concoction of bright pomegranate and smooth gin, with a foamy layer that will leave a smile—and maybe even a sweet milk mustache—on your face.

The Recipe

HANDS-ON TIME: 6 minutes
TOTAL TIME: 6 minutes

- **1 ounce (2 tablespoons) gin**
- **1 ounce (2 tablespoons) pomegranate liqueur (such as Pama)**
- **1 ounce (2 tablespoons) 100 percent pomegranate juice (such as POM Wonderful)**
- **1½ teaspoons fresh lemon juice**
- **1½ teaspoons fresh lime juice**
- **1 tablespoon sugar**
- **2 tablespoons heavy cream**
- **1 egg white**
- **1 ounce (2 tablespoons) seltzer**

Garnishes: pomegranate seeds, lime slice, fresh mint sprig

Combine first 6 ingredients in a cocktail shaker. Cover and shake 30 seconds or until sugar is dissolved. Add cream and egg white; cover and shake 10 seconds. Add a few small ice cubes; cover and shake vigorously 2 to 3 minutes or until you can no longer hear the ice cubes. Strain into a tall glass. Top with seltzer; garnish, if desired. Makes 1 cocktail.



The Rules

Compete for the ultimate beach house bragging rights! It's easy:
1. Go to **coastalliving.com/namethisdrink** anytime between September 18 and October 16, 2015.
2. Suggest a fun, creative, and evocative name for this recipe. Explain why you chose the name in a sentence or two (50 words or less).
3. The winning recipe name (and your name, if you wish) will be printed in an upcoming issue of *Coastal Living!*

FOOD STYLING BY CATHERINE STEELE

RECIPE BY **KATIE BARREIRA** PHOTOGRAPH BY **STEPHEN DEVRIES**



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WHAT'S NEW ONLINE

OUR ULTIMATE GUIDE TO SEAFOOD

October is National Seafood Month, which means it's high time to celebrate all our favorite dishes! Whether you're a fan of oysters or salmon, lobster or shrimp, we've rounded up our top recipes (Curried Mussel Soup with Lime Slaw, anyone?) for a bevy of variety. See (and bookmark) your faves at **coastalliving.com/seafood**



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READER PET OF THE MONTH



MEET CAPTAIN CRUZ

All paws on deck! This canine has thousands of followers and is ready to take the helm

HOME PORT Brooklyn, New York, where this easygoing pup likes cruising Sheepshead Bay and strolling Coney Island's breezy boardwalk

PHOTOSHOOT MUST-HAVE A rubber duck. "His favorite thing in the world is his rubber ducky squeeze toy," says owner Dianne Ferrer. It's also the secret behind her perfect shot: "All I have to do is tell him to sit or stay and show him his rubber ducky!"

MODEL POOCH "Cruz proudly will wear anything that you put him in," says Ferrer. The 2½-year-old French bulldog isn't the only one who loves his costumes. More than 7,600 Facebook fans follow his every move at facebook.com/cruzthefrenchie.

BEST DRESSED

These coastal costumes are more treat than trick



Rasta Imposta Zelda Hula Dog Halloween Costume, $35; baxterboo.com



Rubie's Costume Company Goldfish, $16; amazon.com



Casual Canine Lobster Paws Dog Costume, from $23; brookstone.com

Do you have a favorite picture of your dogs at the beach to share? To nominate your pup for beach dog of the month, send a photo to **beachdogs@coastalliving.com** and tell us in 100 words or less why you think he or she deserves to be featured.

BY **BETSY CRIBB**

SOUP: JENNIFER DAVICK; DOG: COURTESY OF DIANNE FERRER; COSTUMES: COURTESY OF MANUFACTURERS

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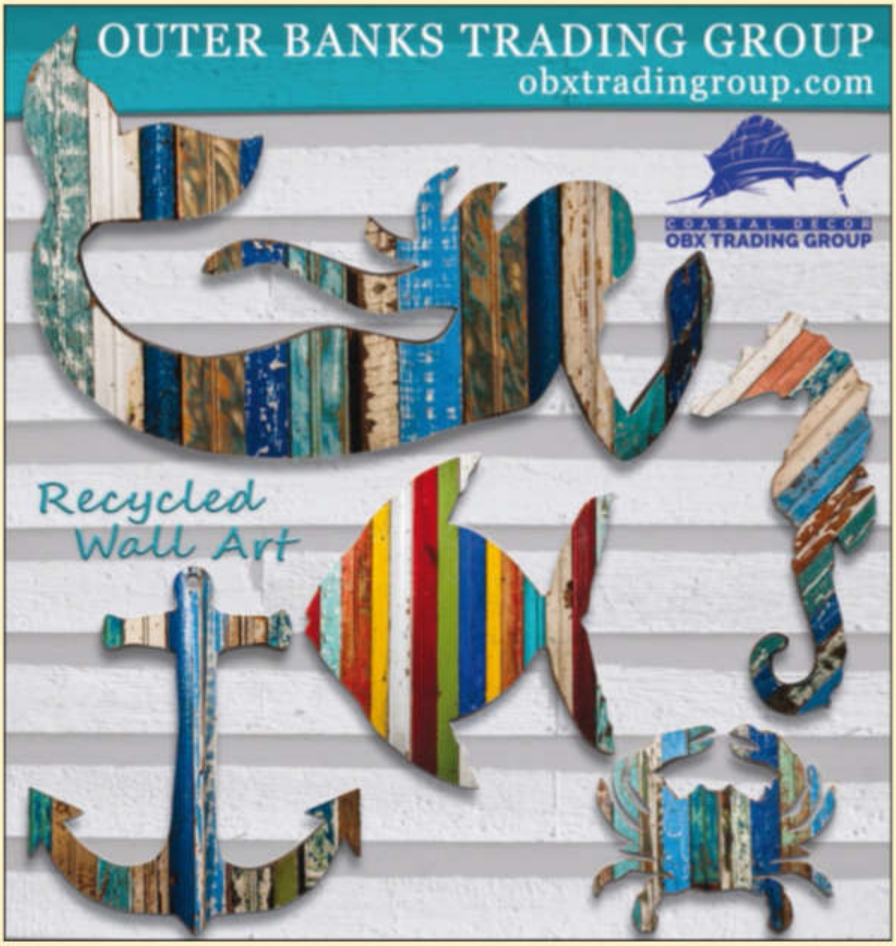


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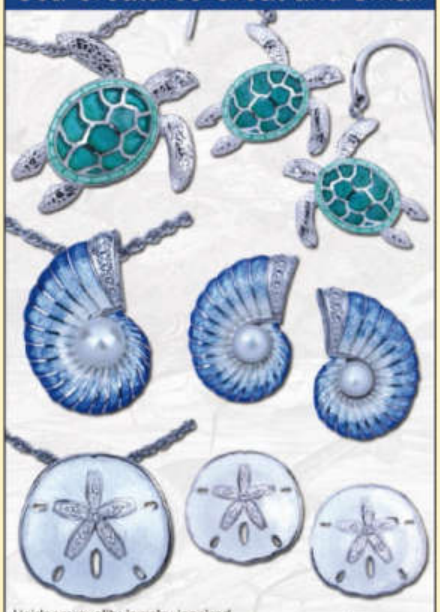


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GARDENING BY THE SEA

Where one man grows vegetables amid salty breezes, a vision of the future rises **BY MICHAEL STEIN**

I'VE SET MY PLOT OF SOIL, my raised garden bed, in a small dip between the dunes, 50 yards from the sea. I am trying to grow vegetables where most people only want to lie in the sun. Those on the beach don't know I'm here. To find me, they would have to walk away from the water, when of course they're drawn toward it. A garden is the opposite of the sea. A garden is not eternal; it has no empty space; the eye is not drawn out, but down. A garden occupies the hands, as personal as a signature.

Here is my signature: rainbow chard, yellow squash, the purple pom-poms of chive, burgundy and green beans, cherry tomatoes, purple and white eggplants, radicchio, crimson lettuce. Stakes and cages in soldierly rows.

When I was young, my father had no garden, and we went sea-clamming on this beach very early in the morning, an activity that couldn't help but bring high expectations. The sunshine hit the beach in small circles. We used a metal bucket and hoe, garden equipment really, a trowel worked well, too, and walked between the sandbars hunting the bivalves that had dug themselves into the sand. But I've mostly traded clams for worms now.

My family calls me "Farmer" although I manage only a small bed, maybe 20 by 20 feet, a mattress of earth that's cared for by worms (the true gardeners) and surrounded by low shrubs and poison ivy. Unlike the beach, with its kites and sprinting dogs and voices you can't hear, if you come into the garden we can talk, although I don't mind silence. Kneeling in the dirt and looking up, I see a silent movie gull, motionless, open-beaked. The wind dives in over the dunes, loud enough to be the only sound, but not low enough to bother seedlings. My garden spot is protected, invaded by shadows that make the bowl feel deeper. I can hear the waves only if I stand. The hard rain, unwelcome just 50 yards away, is welcome here.

I could imagine I'm nowhere near salt water, but that's not what I want at all. I want the sea and the land. I want both. I want my chest and legs red from doing nothing but lying back on the sand, my ears and neck red from looking down and working. I want timelessness and a way of measuring summer's time passing, of slowing it. I want to ask if the future is foreseeable, and have the sea tell me no, while the garden tells me yes.

The growing season is short, but the days are long. After the swimmers are gone for the day, I carry seaweed from the beach over the dune to use as fertilizer at the base of my plants. I watch the unavoidable sand sprinkle onto the earth, mix in. As at the beach, fingers are the digging instruments of choice. All I need are a few stakes, twine, a hose, a fence for the rabbits (but then there are the birds and the mice and chipmunks and the fearsome, unstoppable slugs), freshwater. Nothing delicate.

The coast is losing land, a map blurring where the edge touches water. High tide is higher this year than last, reclaiming the beach, raking sand out, dragging it east and west. Rain steals dune. I imagine my garden afloat on the green sea, a lifted bed, a new island, gorgeous and delicious.

Michael Stein is a novelist, physician, and avid gardener from coastal New England who often wishes that summers would last longer, and whose work can be found at michaelsteinbooks.com.

ILLUSTRATION BY **SARAH WILKINS**

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